Classic Bruschetta

Crisp baguette toasts with ripe tomatoes, basil and olive oil.



SERVES
8 (16 toasts)

PREP
20 min

COOK / ASSEMBLY
8 min

Ingredients

1 baguette, sliced into 16 rounds

3 tbsp olive oil, divided

1 lb ripe tomatoes, finely diced

1/4 cup fresh basil, sliced

1 small garlic clove, finely minced

1 garlic clove, halved, for rubbing toast

1 tsp balsamic vinegar

1/2 tsp kosher salt, or to taste

Black pepper, to taste

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How to Make It

1. Heat oven to 400 F. Lightly brush bread with 2 tbsp oil and bake 6-8 minutes, turning once, until golden.

2. Mix diced tomato, basil, minced garlic, remaining oil, vinegar, salt and pepper. Let stand 10 minutes.

3. Rub warm toast lightly with the cut garlic clove.

4. Spoon tomatoes onto toast just before serving, leaving excess juice in the bowl.

Jane's Note

Keep tomato topping and toast separate until the last minute.

Serving & Storage

Keep tomato topping refrigerated for up to 2 days. Store plain toast separately in an airtight container.