



College Student Bruschetta

NIBBLEDISH CONTRIBUTOR

Ingredients

Spare the fancy bread and cheese and go to your local grocery store and find these easy ingredients. The presentation always turns out nice and you'd be sure to impress your friends or family if you're an amateur cook.

- 1/2 inch slices of crusty bread (French or Italian bread)
- 2 roma tomatoes
- Shredded cheese (your choice, I used an Italian mix of 4 white cheeses)
- Olive oil
- Minced garlic
- Basil
- Black pepper
- Salt

Instructions

PREPARE (BREAD)

1. Make sure to use a serrated knife when cutting these types of breads, it'll save you the crumbs and should cut smoothly into these crusts
 2. Cut the slices to be about 1/2 inch thick, thicker if you like
 3. Prepare a pan on medium heat
 4. Spread minced garlic on your slices of bread
 5. Drizzle olive oil over the minced garlic
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PREPARE (TOMATOES)

1. Dice up your tomatoes and put them in a bowl
2. Mince the basil and add to the bowl
3. Add about 1 tbsp of olive oil
4. Sprinkle a pinch of salt and pepper
5. Mix and let sit for about 10 minutes

GRILL IT

1. By now the pan should be hot enough
2. Put the slices of bread, garlic side down!
3. Let it sit in the pan until it's golden brown
4. Set your oven for about 350 degrees (need to flash heat the cheese later)
5. Once the bread is done, you have the option of adding more oil to the pan and grilling the other side
6. Once finished, align slices on cookie sheet

ASSEMBLE

1. After about 10 minutes, you're ready to put the tomatoes on top of your freshly grilled bread
2. Be generous, tomatoes are the best part!
3. Sprinkle with cheese
4. Put the cookie sheet into the oven until the cheese melts
5. Take out to slightly cool and serve!
6. Enjoy!