Bruschetta

NIBBLEDISH CONTRIBUTOR

Ingredients

1 loaf of crusty French break cut on a bias
6 roma tomatoes
1/4 cup fresh chopped basil leaves
1 clove garlic
1/2 small white onion
1 tsp garlic powder
4 tbs extra virgin olive oil
3 tbs balsamic vinegar
1 tsp dried oregano
2 tsp salt
1 tsp pepper
1 tsp red chili pepper flakes (optional)

Instructions

This is a rustic and delicious dish that everyone will enjoy. Feel free to add in other ingredients like olives, yellow tomatoes, or cubes of mozzarella cheese.

Preheat the oven to 350 degrees. Brush slices of bread with olive oil and toast them until crusty (when the oven is hot.)

Meanwhile, cut the tomatoes into large chunks. Dice onion and garlic into small pieces and cut basil into thin strips. Combine these with the tomatoes and seasonings (salt, pepper, garlic powder, oregano, remaining olive oil, and balsamic vinegar).

Serve garnished with a bit of basil or shredded cheese.