



Fresh Bruschetta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 tomatoes - 1 tsp garlic, mashed - 2 tbsp extra virgin olive oil - 1/3 cup basil leaves, chopped - Few mint leaves, chopped

Instructions

1. Cut 3 tomatoes in half, place on baking tray and drizzle with a bit of olive oil and salt/pepper. Roast 20 mins. 2. Remove and cut out seeds/juice then chop. Put in bowl and add the 4th tomato chopped fresh. 3. Add extra virgin olive oil, garlic, basil and mint. Marinate at room temperature for 1-2 hours. 4. Serve on hot bread and top with salt/pepper Parmesan cheese.