

A close-up photograph of a bruschetta dish. Two slices of toasted, golden-brown bread are shown, resting on a light-colored wooden surface. The bread is topped with a vibrant mixture of diced ingredients: bright red tomatoes, dark blue wild blueberries, finely chopped purple onions, and fresh green herbs. The background is softly blurred, showing more of the wooden surface and some scattered ingredients. A white rectangular banner with red text is overlaid in the center of the image.

## **WILD BLUEBERRY TOMATO BRUSCHETTA**

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**Prep time:** 15 Minutes

**Cook time:** N/A

**Servings:** 4 People

## INGREDIENTS:

**2 cups** Cocktail Tomatoes, washed and cubed

**1 cup** fresh wild blueberries

**1 tbsp.** olive oil

**1** French bread baguette cut into ½ inch slices

**1** garlic clove

**½ cup** red onion

**1/4 cup** fresh basil

**½ tsp.** red pepper flakes

**2 tbsp.** white balsamic vinegar

**½ cup** fresh parsley

Sea salt & cracked pepper to taste

## DIRECTIONS:

Preheat oven to 350 degrees F.

Slice tomatoes into cubes.

Peel garlic and red onion; finely chop. Reserve some basil leaves for garnishing and cut the remaining leaves into thin strips.

Mix tomatoes, garlic, onion, vinegar, olive oil & basil. Season with salt and pepper. Mix everything together and let stand at least 2 hours.

Gently fold in Wild Blueberries.

Place cut slices of bread on baking sheets and brush lightly with olive oil. Bake for 15 minutes until brown and crispy. Remove from oven and top with the mixture garnish with basil.

## CHEF'S TIP:

To make this recipe into a bruschetta salad, omit bread and add your favorite greens.