

A close-up photograph of several bruschetta appetizers. Each bruschetta consists of a slice of toasted bread topped with a mixture of diced cherry tomatoes, finely chopped green herbs, and small pieces of white cheese. The bruschettas are arranged in a row on a white surface. A white rectangular banner with red text is overlaid in the center of the image, flanked by red squares on either side.

## **CHERRY TOMATO BRUSCHETTA**

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**Prep time:** 30 Minutes  
**Cook time:** N/A  
**Servings:** 4-5 People

## INGREDIENTS:

**2 pints** of Cherry Tomatoes  
**½** medium size red onion, finely chopped  
**3** cloves of garlic, minced  
**½ cup** olive oil  
**4 tbsp.** of fresh basil, finely chopped  
**¾ cup** grated parmesan cheese  
**1 tsp.** of hot sauce  
**1** French baguette, cut into thin **¼** inch slices  
**¼ cup** garlic seasoning (garlic plus)  
Salt & pepper to taste

## DIRECTIONS:

Wash, and cut Cherry Tomatoes into quarters. Mix Tomatoes, parmesan cheese, red onion, olive oil, basil, garlic and hot sauce together in a bowl.

Season with salt and pepper to taste.

Marinate the baguette slices with olive oil and garlic seasoning, toast in a pan on medium high heat until brown.

Spoon the bruschetta onto the toasted baguette slices, garnish with parmesan cheese, and serve.

## CHEF'S TIP:

Try experimenting with different types of Tomatoes, each with their own unique flavors. Roasting the garlic and onions prior to mixing with other ingredients will also create more of a subtle taste.