

Bruschetta

Featuring Jenny Lee Parmesan Garlic & Herb
Recipe by Al Beccard

This is such a fun appetizer! Your guests will swoon over the color of the vegetable array and then fall in love when they taste it come together on our Parmesan Garlic & Herb Bread.



Ingredients:

- 3 large heirloom tomatoes diced
- 1 small red onion chopped
- 2 large cloves garlic diced
- 4 tablespoons extra virgin olive oil
- 3 tablespoons balsamic vinegar
- 8-10 leaves fresh basil thinly sliced or chopped
- 2 teaspoons kosher salt more or less to taste
- 2 teaspoons freshly ground black pepper more or less to taste

Instructions:

- Lightly drizzle any of our savory breads with extra virgin olive oil and bake in a 400 degree oven till lightly toasted. Let the tomato mixture get happy for at least a half hour.

