



Traditional Bruschetta

Yield: 6 servings

Preheat oven to 375°F

Prepare baking sheet with parchment paper

1	baguette, sliced into 24 pieces on the diagonal
3 cloves	garlic, peeled
4 medium	Roma tomatoes, cut in half, seeds removed, cored and diced
1 small	Jalapeño chili pepper, seeds removed, minced
1/4 cup	fresh basil leaves, chiffonade
2 tbsp	extra virgin olive oil
	sea salt
	freshly ground pepper

1. Place sliced baguette on prepared baking sheet and bake until toasted, about 15 minutes, turning the bread about halfway through. Let cool. Cut one garlic clove in half, rub the surface of the toasted bread with garlic. Place on serving platter.
2. Mince remaining garlic and place in a medium bowl. Add diced tomatoes, chili, basil and 1 tbsp olive oil. Season with salt and pepper. Stir to combine. Cover and refrigerate for 1 hour.
3. Top bread with tomato mixture, drizzle lightly with remaining 1 tbsp olive oil and top with freshly ground black pepper.