

Garlic Tomato Bruschetta

Serves 12

Ingredients

- 1/4 cup olive oil
- 3 tablespoons chopped fresh basil
- 3 to 4 garlic cloves, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 medium tomatoes, diced
- 2 tablespoons grated Parmesan cheese
- 1 loaf (1 pound) unsliced French bread

Preparation

1. In a large bowl, combine oil, basil, garlic, salt and pepper. Add tomatoes and toss gently. Sprinkle with cheese. Refrigerate at least 1 hour.
2. Bring to room temperature before serving. Cut bread into 24 slices; toast under broiler until lightly browned. Top with tomato mixture. Serve immediately.

