

Bruschetta

Serves: 2

Prep time: 10 minutes

Cook time: 6 minutes



1 serve per portion

Ingredients

2 ripe tomatoes, seeds removed and diced

2 tablespoons basil leaves, chopped

1 tablespoon extra virgin olive oil

1 teaspoon white or red wine vinegar

Pinch of salt and pepper

4 slices sourdough bread

1 garlic clove, halved

Method

PREHEAT grill on high.

COMBINE the tomatoes, basil leaves, ½ tablespoon olive oil, vinegar, salt and pepper in a small bowl. Set aside for 10 minutes.

BRUSH the bread with remaining olive oil and grill for 3 minutes on each side.

RUB garlic clove over one side of the bread.

SPOON tomato mixture onto the bread and serve immediately.



Everyday Food

Recipe courtesy of the Country Kitchens team