

Classic Bruschetta - a dozen or more servings

1 fresh baguette
5 Roma tomatoes
1 red pepper
4 basil leaves
6 oz Gorgonzola cheese
Clove of garlic, oregano, salt, pepper, olive oil

Recipe: 2197 Calories, 86 Pro, 304 Cho, 74 Fat, 5016 Na



Brandon Hagan and Brock Smith



Classic Bruschetta makes a delicious snack or appetizer. The recipe is simple, but with a few fresh ingredients, this is an easy and healthy crowd pleaser. You will need fresh Roma tomatoes and basil, a red pepper, garlic and if you prefer oregano. Some extra virgin olive oil, salt and pepper are the only other ingredients. Some people like to include cheese as well. Gorgonzola or Feta cheese is a great addition for extra flavor and texture. It is just a few easy steps.

First, wash the tomatoes and red pepper and cut them down the middle. Remove most of the seeds and juice and chop them into small pieces. Put these in a bowl for now. Next, finely chop the basil and add it in with the tomatoes, along with the preferred amount of oregano and minced garlic. Then, add the chopped cheese and a little olive oil and toss the mixture. While this sits, toast baguette slices in the oven. When they are finished, rub each slice with a piece of cut garlic for some extra flavor. Finally, spoon the mixture evenly over the toasted bread slices. If you like, sprinkle with salt and pepper. Drizzle a tiny bit of olive oil over the top of each tomato-topped bread slice and enjoy!