

# The Best Classic Bruschetta Recipe

## Ingredients

- TOMATOES
- 4 tbsp. extra-virgin olive oil
- 3 cloves garlic, minced
- 2 cups of diced fresh tomatoes
- 1/4 c. thinly sliced basil
- 1/4 cup thinly sliced parsley
- 3 tbsp. balsamic vinegar
- 1 tsp. kosher salt
- Pinch of crushed red pepper flakes

## Bread

- 1 small loaf of fresh Italian bread, sliced
- Extra-virgin olive oil, for brushing
- garlic salt

## Directions

1. In a medium skillet over medium-low heat, heat oil. This oil will be used to cook garlic. You do not have to do this but it really adds extra kick when you use fresh garlic. This takes about 2-4 minutes.
2. Remove from heat and let cool.
3. In a large bowl, toss together tomatoes, basil, vinegar, salt, and red pepper flakes.
4. Add garlic and oil and toss to combine.
5. Let marinate for 30 minutes.
6. Slice fresh Italian bread
7. Brush bread with butter and sprinkle garlic salt on each. I use my toaster oven or Oven Air Fryer to toast.
8. Let bread cool before spooning on the tomato mix.
9. Serve immediately because the bread will get soggy after 10 minutes.
10. Sprinkle with a good Parmesan cheese

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