
Homemade Bruschetta Recipe

Servings: 4-6

Prep time: 5 mins

Marinate Time: 15 mins

Using fresh from your home garden grape and or roma tomatoes with basil leaves to make a classic during the harvest season.

INGREDIENTS

- 3 cups of chopped grape and or roma tomatoes
- ½ cup of olive oil
- ⅓ cup of balsamic vinegar
- dash of Himalayan Salt
- about 10 leaves from fresh basil plant (chopped)
- 2 small cloves of garlic (minced)
- Black Pepper (to taste)

DIRECTIONS

1. Prepare the tomato mixture: In a medium bowl, combine the diced tomatoes, chopped basil, and minced garlic. Season with salt and pepper.
2. Add olive oil and balsamic vinegar: Stir in 3 tablespoons of extra-virgin olive oil. If using, add the balsamic vinegar. Mix gently.
3. Marinate: Let the mixture sit for at least 10–15 minutes at room temperature to allow the flavors to meld. If you have time, let it sit longer for a more complex flavor

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