

Bruschetta

Ingredients:

6 tomatoes, diced
4 green onions (just the white part), sliced
handful of fresh basil, chopped
1 1/2 TBSP extra virgin olive oil
1 TBSP balsamic vinegar
1/4 tsp salt
1/4 tsp black pepper
1 baguette, sliced in 1/2 in pieces
1/4 cup parmesan cheese, freshly grated (optional)

Directions:

Preheat oven to 400 F degrees.

Stir together all ingredients except for the baguette and parmesan.

Lay baguettes out on a baking sheet (make sure baking sheet has a lip around the edge).

Spoon a small scoopful of tomato mixture onto each slice of the baguettes. Sprinkle each slice with a pinch of parmesan.

Put into the oven for about 10 minutes, until baguette slices are toasted. Sprinkle more chopped basil, and freshly grated parmesan cheese on top, if desired.

Serve and enjoy!

TIP: Many bruschetta recipes have the balsamic vinegar drizzled on top. My kids don't like it when the bread gets soggy from the drizzle. For this reason, I add the balsamic vinegar to the tomato mixture to capture the same flavor without the soggy texture.

 *Helping of Happiness*