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**Waukesha County  
UW Extension  
Farmers Market Fresh**

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## **Tomato Basil Bruschetta**

### *Ingredients:*

*Serves approximately 12*

8 ripe Roma (plum) tomatoes, chopped

2 cloves garlic, minced

½ red onion, Spanish onion or sweet onion,  
chopped

6 to 8 fresh basil leaves, chopped

2 tablespoons extra-virgin olive oil

Salt and freshly ground black pepper, to taste

1 loaf Italian or French-style bread, cut into ½ inch diagonal slices



### *Directions:*

1. Preheat oven to 400 degrees F.
2. Combine tomatoes, garlic, onion, basil and olive oil in a bowl. Season with salt and freshly ground black pepper, to taste. Set aside.
3. Arrange bread on a baking sheet in a single layer. Bake about 5 to 7 minutes until it begins to brown slightly.
4. Remove bread from oven and transfer to a serving platter.
5. Serve the tomato mixture in a bowl with a serving spoon and let everyone help themselves or place some on each slice of bread before serving. If adding the tomato mixture yourself, add it at the last minute or the bread may become soggy.

*This recipe was modified from University of Nebraska–Lincoln Extension.*