Broschesta

INGREDIENTS

Fresh Tomatoes

Red Onion

Fresh Garlic

Parsley or Basil Flakes

Olive Oil

French Loaf

Garlic Butter

Parmesan Cheese

Balsamic Glaze

DIRECTIONS

Dice the tomatoes, red onion and garlic. Place everything in a large mixing bowl.

Sprinkle basil flakes and drizzle olive oil into the mixture. Gently mix everything together. Place it in the refrigerator for a little while doing the next step.

Take the french loaf and diagonally cut the bread. Butter each slice with garlic butter. In a large pan on medium-high heat, place each piece of loaf butter side down to toast the bread on that one side.

Once all the bread slices are toasted, take your bruschetta mix and place a small amount on each bread slice.

Grate parmesan cheese all over and drizzle balsamic glaze for a nice sweet taste.