

Pan con Tomate



Preparation time: 15 min

Difficulty: Easy

Ingredients

- Extra-virgin olive oil: None
- Flaky sea salt, such as Maldon or fleur de sel: None
- Kosher salt: None
- Pomì Chopped Tomatoes: 1 Can
- ciabatta, split in half horizontally lengthwise, cut crosswise into 1 1/2-inch slices: 1 loaf
- medium cloves garlic, split in half: None

For this recipe we used:

Chopped Tomatoes 1 can



Preparation

Pan con tomate is just about as humble as tapas can get. It's got only five ingredients—bread, tomato, olive oil, garlic, and salt—and requires barely any actual cooking, yet it's precisely this simplicity and restraint that make it such a perfect summer dish.

1. Adjust rack to 4 inches below broiler and preheat broiler to high. Place bread, cut side up, on a cutting board and drizzle with olive oil. Season with kosher salt. Place bread, cut side up, on a rack set in a tray or directly on the broiler rack and broil until crisp and starting to char around the edges, 2 to 3 minutes.
2. Remove bread from oven and rub with the split garlic cloves. Spoon tomato mixture over bread. Drizzle with more extra-virgin olive oil and season with flaky sea salt. Serve immediately.