

Pomì x Monini Bruschetta



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Baguette, sliced: 1
- Balsamic Vinegar: 1 tablespoon
- Black Pepper: 1/4 teaspoon
- Drizzle of Extra Virgin Olive Oil: for garnish
- Fresh basil leaves: for garnish
- Fresh basil, chopped: 1 tablespoon
- Large garlic clove: 1
- Large garlic clove: 1, minced
- Monini Extra Virgin Olive Oil: 1/4 cup
- Monini Extra Virgin Olive Oil: 2 tablespoons
- Pomi Chopped Tomatoes: 1 can
- Salt: 1/2 teaspoon

For this recipe we used:

Chopped Tomatoes 1 can



Preparation

1. Preheat oven to 400°F.
2. Slice the baguette into rounds and place on a baking sheet.
3. Drizzle the baguette slices with Monini Extra Virgin Olive Oil.
4. Toast in the oven for 5-7 minutes, until slightly golden.
5. In a medium bowl, combine the Pomi Chopped Tomatoes, minced garlic, basil, balsamic vinegar, salt, black pepper, and Monini Extra Virgin Olive Oil.
6. Rub each baguette slice with a clove of garlic, then spoon the tomato mixture evenly across the slices.
7. Garnish with fresh basil leaves and finish with a drizzle of Monini Extra Virgin Olive Oil.