



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ITALIAN TOMATO BRUSCHETTA

8 slices (1/2 inch thick) soft crust Italian bread

3 tablespoons olive oil

2 teaspoons fresh chopped garlic

4 Roma tomatoes, cut into wedges and chopped

¼ cup minced fresh basil

1 green onion (including top), thinly sliced

Pinch salt and pepper

¼ cup shredded parmesan cheese

1. Place bread on parchment lined baking sheet.
2. In small skillet over low heat, combine olive oil and garlic; heat for 3 to 4 minutes.
3. Lightly brush bread slices with oil mixture; set remaining olive oil mixture aside.
4. Toast bread in 425 degree F oven until golden brown, about 2 to 3 minutes; set aside.
5. In small bowl, combine reserved oil mixture with tomatoes, basil, green onion, salt and pepper; cover and chill.
6. Just before serving, divide tomato mixture among toasted bread slices. Sprinkle parmesan over tops. Serve immediately.

Makes 8 appetizers.

