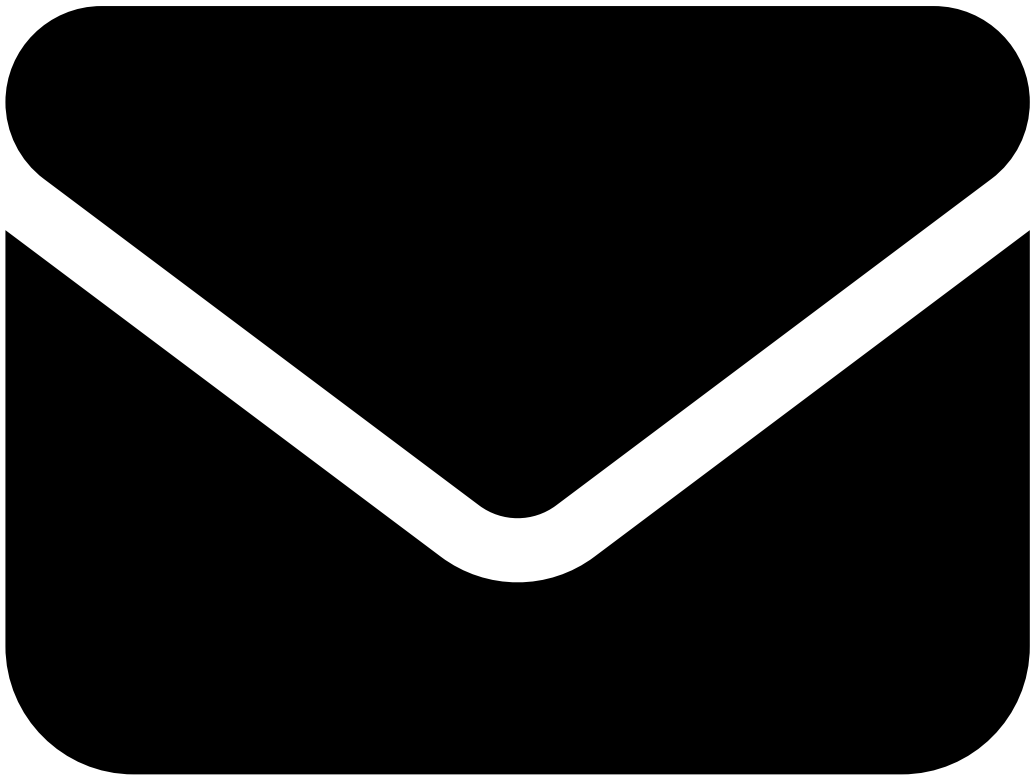


Easy Classic Italian **Bruschetta with Tomatoes and** **Basil**

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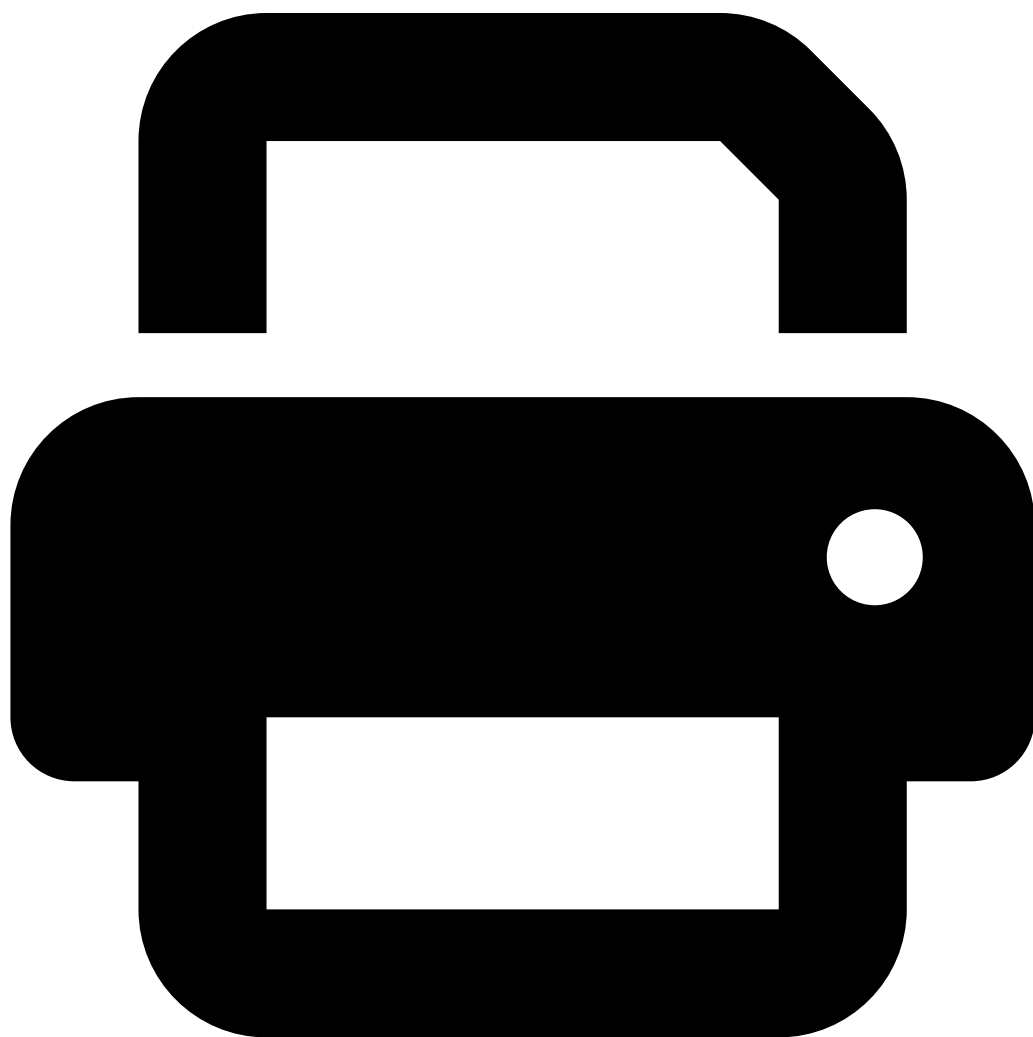
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This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?

This year am really excited, we had all our grass removed, on one side we put in an outdoor kitchen on the other raised vegetable beds. I planted different varieties of tomatoes, herbs, squash and assorted lettuces, so when I see flowers turn into tomatoes, I start thinking about tomato recipes.

This tomato salad topped toast is without a doubt my favorite go to summer appetizer, top it with chopped grilled chicken or shrimp and you have lunch or dinner served on toast, how easy is that.

I used crusty Italian sour dough, but most breads work well with this, except for sweet bread. I've made it with gluten free bread, it was delicious. you can't go wrong with the

combination of heirloom tomatoes, garlic and basil, make it when it's tomato season and a simple dish is Bon Appetite magazine worthy.

Tips when making Easy Classic Italian Bruschetta with Tomatoes and Basil

First, and the most important of the three, since this recipe consists of mainly tomatoes use the best you can find.

Second, the other main ingredient is the bread, so although this recipe works well with other breads, my absolute favorite is Crusty!!! And third don't compromise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small quantities of food I use my Cuisinart toaster/fryer oven, it saves time and energy, in fact I use it more than my wall ovens.

One more thing if you make this recipe please leave me a comment and don't forget to tag me on Instagram. Hearing from you is my favorite part!!! And if you need more easy appetizer recipes try my spicy roasted garlic bread

Easy Classic Italian Bruschetta with Tomatoes and Basil



Juicy tomatoes, fresh basil, mozzarella, and Parmesan are

tossed in a flavorful vinaigrette and piled onto crisp pesto toast for a fresh, classic Italian appetizer.

- 4 cups mixed chopped tomatoes
- 1 cup shredded mozzarella
- 8 slices toasted crusty bread
- $\frac{1}{2}$ cup pesto
- 1 cup parmesan
- 1 cup fresh chopped basil
- 2 tbsp chopped garlic
- Salt and pepper to taste
- 1 tbsp each chopped thyme and oregano
- $\frac{1}{2}$ cup extra virgin olive oil
- $\frac{1}{4}$ cup balsamic vinegar
- Salt and pepper to taste

1. Make the dressing mix all the ingredients ending with the oil
2. Spread the bread with the pesto and toast
3. Toss all ingredients together
4. Top pesto toast with tomato salad
5. Sprinkle with additional parmesan and basil

Summer Tomato Zucchini Bake

Summer Tomato Zucchini Bake

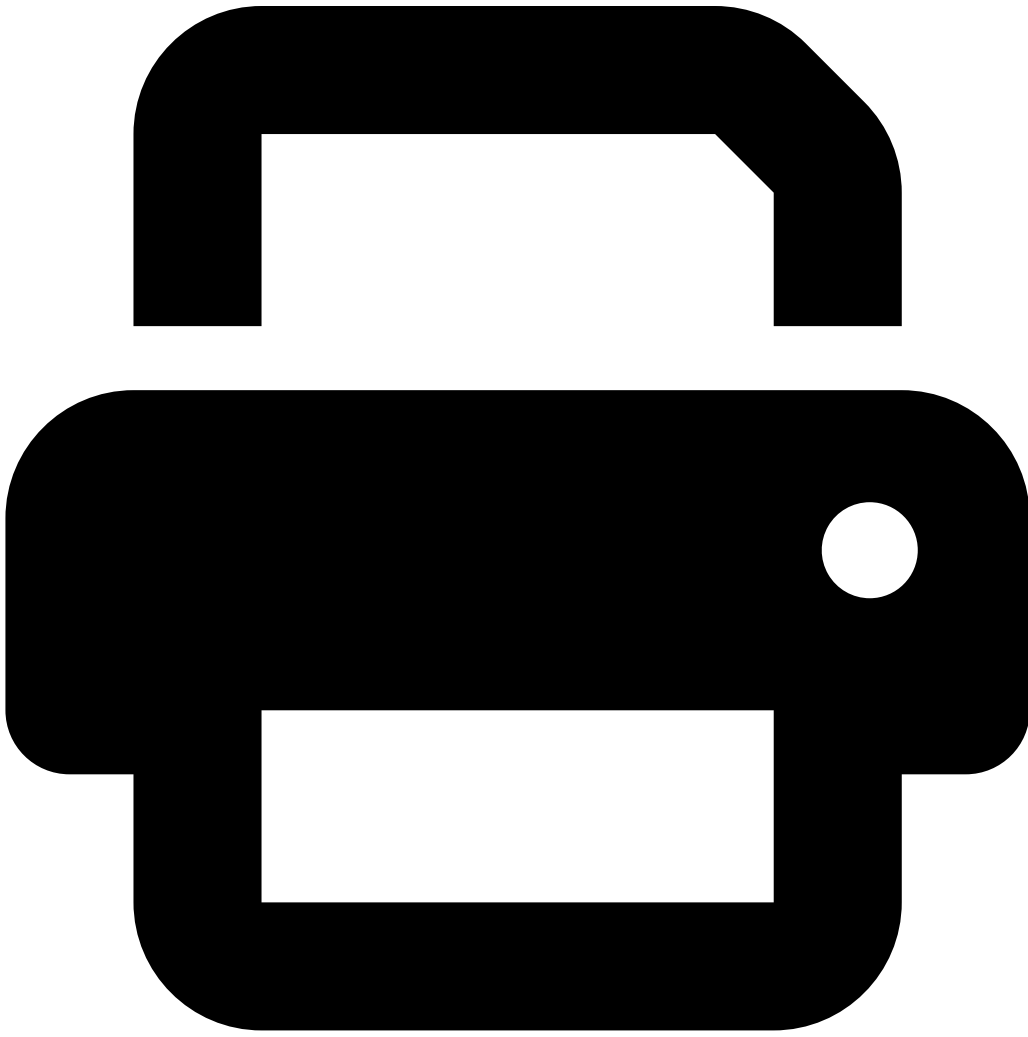
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Here we are it's the middle of June and my garden is starting to buzz not only with bees, but with zucchini and tomatoes, so at this time of year Am always thinking of new ways to use them.

Introducing Summer Tomato Zucchini Bake, layered with cheese, marinara and just picked ingredients from the garden. It's easy to plant and grow the ingredients for this easy recipe, but if you don't have a garden store bought works.

I love the idea of being able to go in the garden and pick a tomato or herbs for a recipe. In all the restaurants we always found a spot for herbs, even if they were mixed in with the red geraniums.

Okay, so back to the recipe it's an easy recipe that uses few ingredients, is prefect for this time of year when the tomatoes and zucchini are at they're peak, and your family and friends are going to love it!!!

How To Make Summer Tomato Zucchini Bake

Making this Summer Tomato Zucchini Bake is easy and the prep is super quick. Start by washing and slicing the tomatoes and zucchini, I sliced the zucchini in round shapes about 1/2 inch thick you can slice them length wise if the shape fits your casserole dish better.

If your using store bought zucchini bigger is not necessarily better, the bigger ones tend to have more seeds and less flavor, choose small to medium size ones with a shiny unblemished skin.

Layer the ingredients in the same way you would a lasagna, beginning with the marinara and ending with the cheese.

I used my homemade marinara you can use whatever you like, but if you would like to make your own, here's how, in a large pot with 2 tablespoons each of butter and olive oil saute 1 bunch of chopped Italian parsley, 1 onion and 2 tablespoons of garlic until tender and just beginning to brown then add 2 15 oz. cans chopped tomatoes, 2 cans tomato sauce and 1 can of water simmer covered 2 hours add 1 bunch chopped basil last 15 minutes.

This marinara sauce was a staple in the restaurants and now in my home kitchen this one sauce is the beautiful beginning of many delicious recipes. Both the marinara and the Tomato Zucchini Bake can be frozen for ready made meals.

If you make these recipes please leave me a comment and don't forget to tag me on Instagram, hearing for you is my favorite part!!!

Summer Tomato Zucchini Bake



Layers of fresh zucchini, ripe tomatoes, and melty Parmesan are baked until tender and golden for a simple Italian side dish that's fresh, comforting, and full of garden flavor.

- 1 green and yellow zucchini
- 2 tomatoes
- $\frac{1}{2}$ onion finely chopped
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 2 tbsp olive oil
- 1 tbsp each garlic, Italian parsley, thyme and oregano
- Salt and pepper to taste

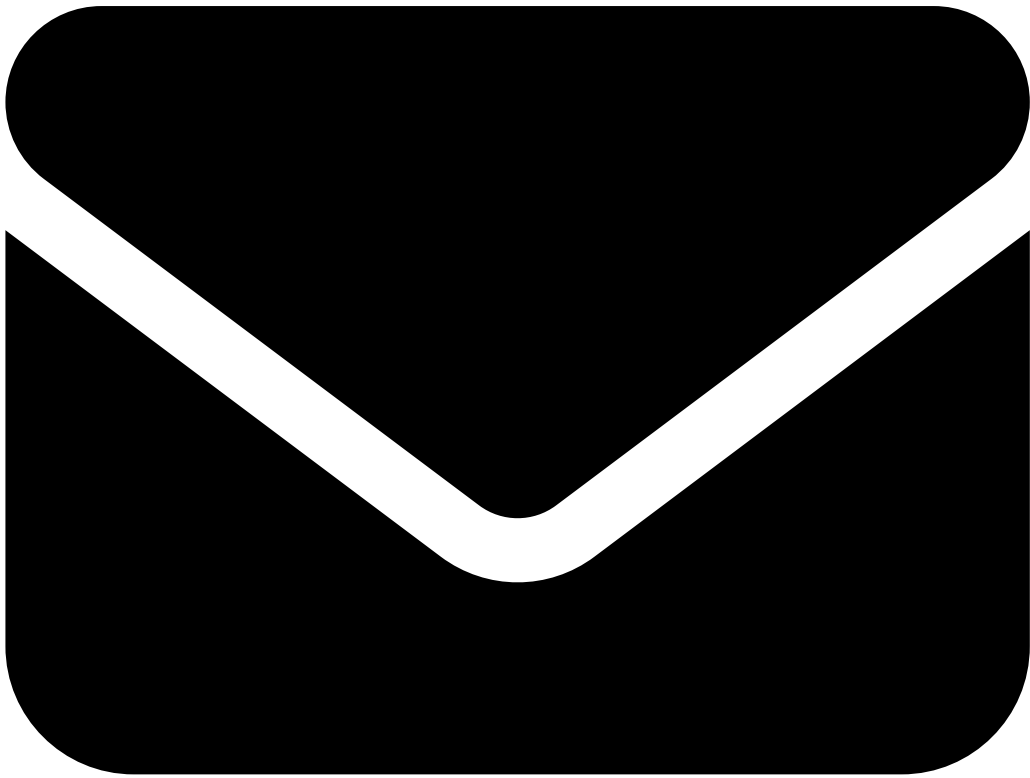
1. Slice the zucchini in medium thick rounds
2. Slice the tomatoes
3. In a bowl mix the herbs with the onion, salt, pepper, olive oil and $\frac{1}{3}$ cup of the parmesan
4. Toss the tomatoes and zucchini in the olive oil mixture
5. In a small casserole dish (8 x 8) beginning layer the tomatoes, zucchini, cheeses and marinara sauce, beginning and ending with the marinara sauce
6. Bake covered at 375 for 30 minutes uncover and bake an additional 15 minutes

Pesto Braid Bread

Pesto Braid Bread

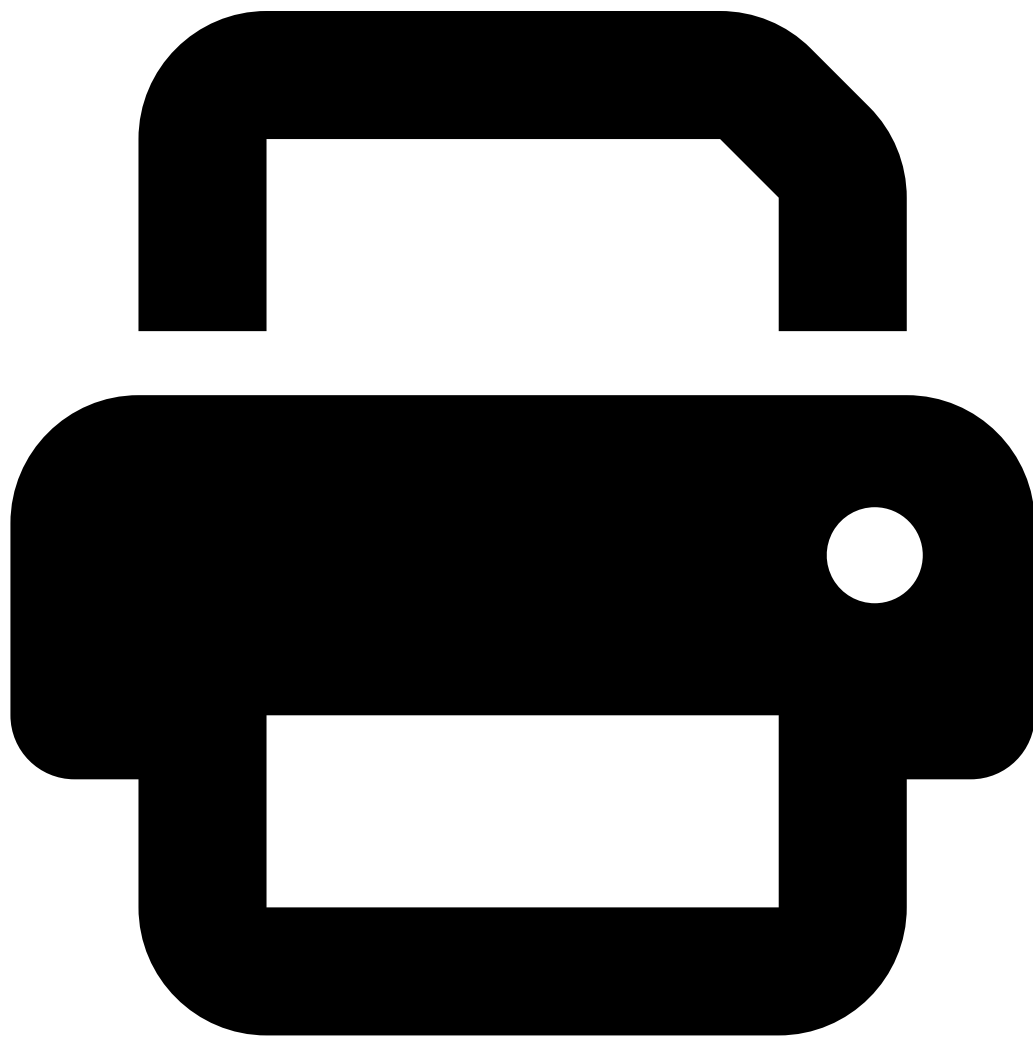
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This Pesto Braid Bread is so easy to make, when you use store bought pizza dough. If you love bread like I do, your going to love this cheesy one. You won't believe how easy it is.

I don't eat bread by itself often, but when I do this is the one I crave. Toasty, cheesy spread with pesto sauce and sprinkled with salty parmesan, piping hot from the oven make this bread a family favorite.

Pesto Braid Bread is basically pull apart bread in the shape of a braid. You pull apart pieces so you can eat with your hands. Stuffed bread like this makes a great appetizer for any party, and it's also prefect as a side dish for family dinners.

Serving it with a side of marinara for dipping, makes this straight up a restaurant quality appetizer. I use my homemade marinara and pesto sauce two staples in my kitchen, you can use whatever you like.

How To Make Pesto Braid Bread

Here's how to make this Pesto Braid Bread: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes. Then cut it into three equal parts.

Flatten the logs and first spread with pesto then top with the parmesan and shredded mozzarella, now pinch together to seal in the filling. Now shape the logs into a braid on a cookie sheet put additional pesto and cheese in the braid twists, spread with pesto, dust with parmesan cover and let rest 30 minutes. Preheat the oven to 400 bake 15 minutes at 400 lower the heat to 350 and bake 15 minutes longer.

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

Pesto Braid Bread



Soft homemade bread is braided around a cheesy pesto filling, then baked until golden for a savory loaf that's perfect for sharing alongside pasta, soup, or your favorite Italian meal.

- 1 lb store bought pizza dough
- 1 cup prepared pesto sauce

- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 tbsp each chopped garlic and Italian parsley
- 1 tbsp olive oil
- Salt and pepper to taste

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Divide dough into 3 equal parts roll into 10 inch flat log, on lightly floured board
4. Spread each log with pesto then the cheeses
5. Now roll the flat logs around the filling
6. Form the three logs into a tight braid
7. Brush with olive oil, pesto, garlic, parmesan, salt and pepper
8. Bake at 400 for 15 minutes lower heat to 350 and bake 15 minutes longer

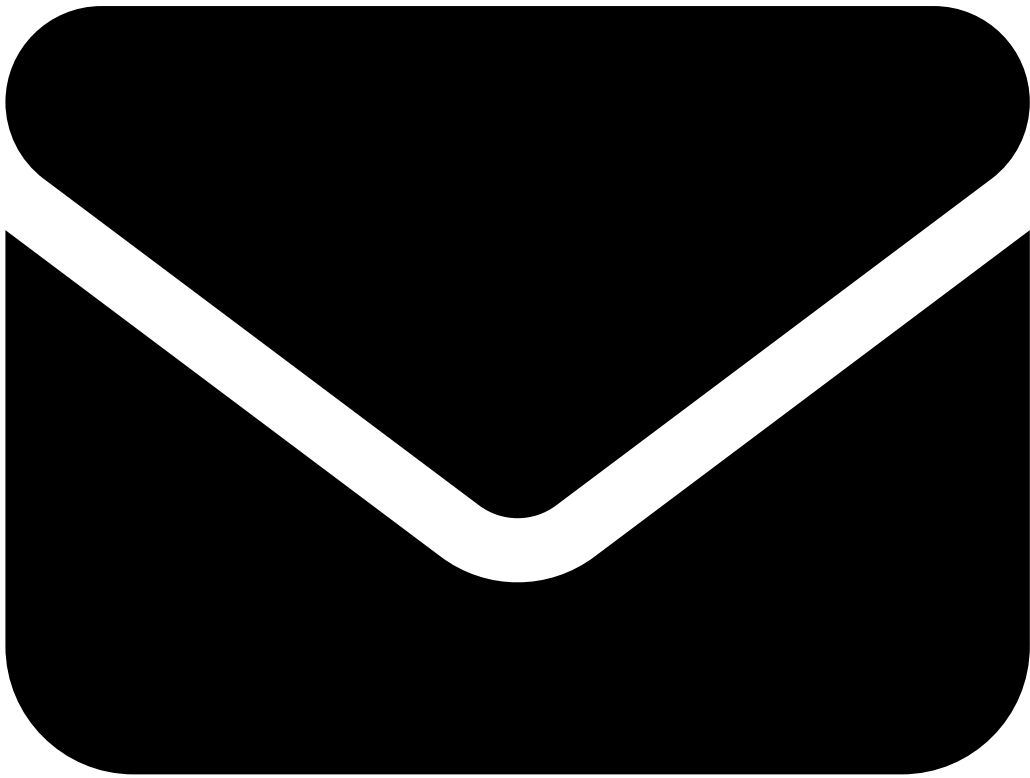
Garden Fritatta

Garden Fritatta

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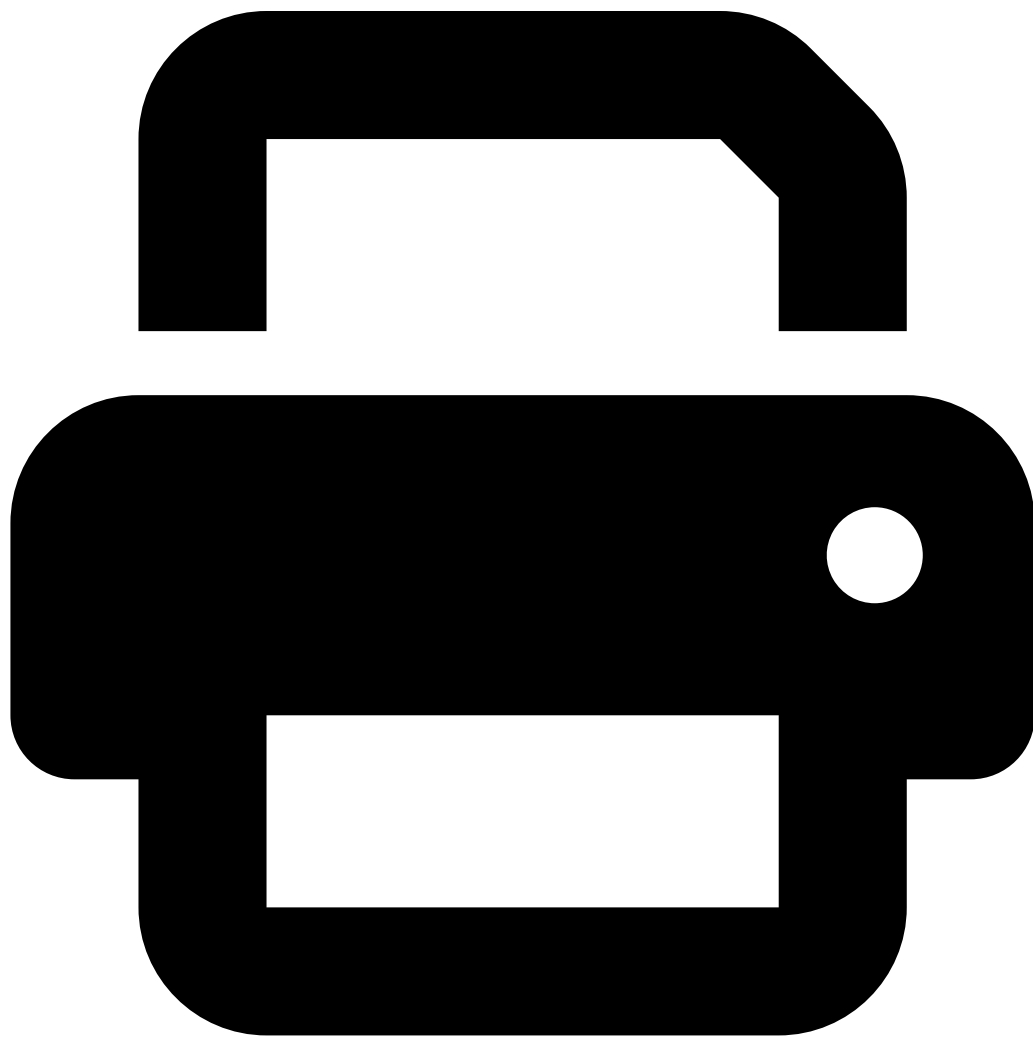
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This Garden Frittata is one of those recipes like minestrone soup, it's never the same twice. The recipe takes advantage of what's in the refrigerator the only must have ingredient is eggs, after eggs than it's pretty much what you have on hand. That's one of the best things about frittatas, you can make them different depending on your life style and taste. If your worried about high cholesterol, egg whites work in this recipe

I cooked this the old fashion way on the stove top. You can start the frittata on the stove top and transfer it to a 350 degree oven for 20 minutes. Be sure the pan has heat proof handles , if not wrap tin foil around the pan handle.

What Is a Garden Frittata

Frittata is an egg- based Italian dish similar to an omelette or crust less quiche. Growing up this Garden frittata was a staple in our house, it was what my mother made for us and any

gathering where a food was required, and food is required at every Italian gathering. It was called Frittata of the Day on the menu, and that's just what it meant, I did have my favorites though.

I have to admit am not a fan of runny yolks, I like my eggs scrambled. fritatta's are like scrambled eggs, enriched with added ingredients, like meat, cheese, or vegetables.

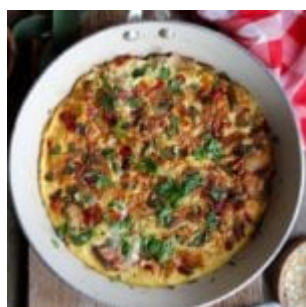
A frittata is is like an unfolded omelet, It is cooked slowly over over low heat, while an omelet is cooked quickly over higher heat.

One important thing the right size pan is important when your cooking a fritatta or an omelet. Here is a link to a beautiful 8 inch saute pan prefect for an omelet or for this Garden Fritatta recipe.

Whereas omelets are served hot straight from the stove, frittata's are often times served at room temperature. Making them prefect to make ahead for bunches, gatherings, picnics or anytime you want quick, easy and delicious.

If you make this Garden Frittata please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part!!!

Garden Fritatta



Fluffy eggs, colorful vegetables, fresh herbs, and Parmesan come together in this versatile frittata that's perfect for breakfast, brunch, or a light meal any time of day.

- 8 eggs
- 1 cup parmesan cheese
- 2 tbsp butter
- $\frac{1}{2}$ cup each chopped red and green peppers, spinach, onions and halved cherry tomatoes
- 1 tbsp chopped garlic
- 2 tbsp each chopped Italian parsley, sage and thyme
- Salt and pepper to taste

1. In a 8 inch unstick saute pan melt the butter
 2. Add the peppers, onion, tomatoes, spinach saute until tender and beginning to brown about 10 minutes
 3. Add the garlic
 4. Beat the eggs until light
 5. Add the parmesan, herbs, salt and pepper to egg mixture
 6. Add egg mixture to medium heat pan cook covered 5 minutes lower heat and continuing cooking 10 minutes
 7. Turn the flame off while placing a plate over the saute pan invert on to plate slide the fritatta back into pan cook covered on low heat 10 to 15 minutes
 8. Sprinkle with additional Italian parsley and Slice into triangles.
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**Spicy
Bruschetta**

Buffalo

Shrimp

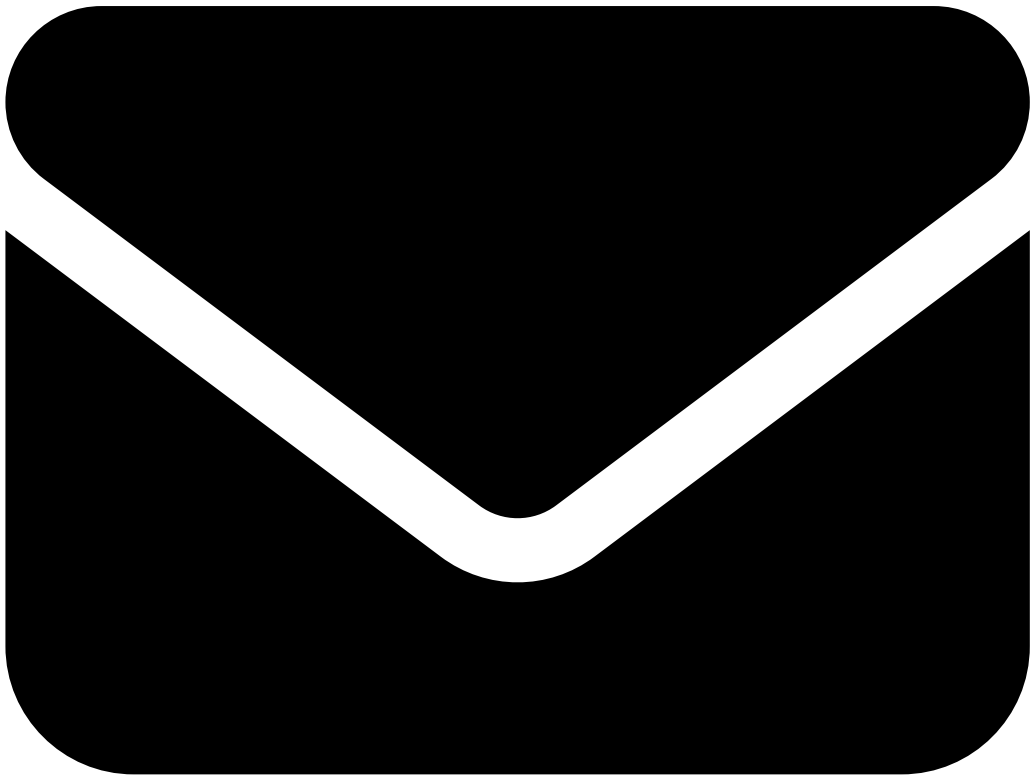
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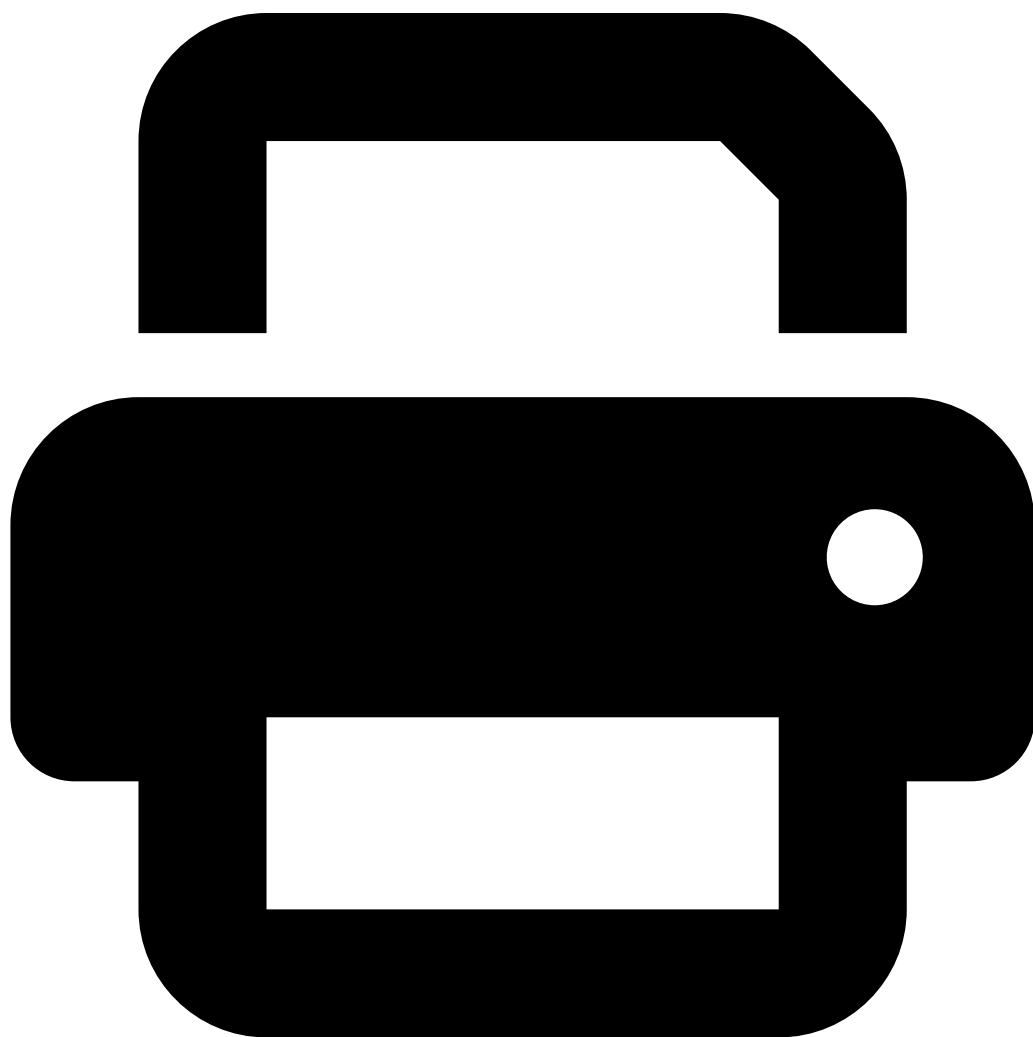
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Spicy Buffalo shrimp bruschetta , crispy Italian bread, topped with large spicy shrimp, sprinkled with crispy bacon, and celery, carrot slaw, served with my homemade ranch dressing for dipping or drizzle.

Really you guys it doesn't get much better than this when it comes to bruschetta. This is such a decant, rich recipe it's prefect for lunch or a light dinner.

You can control the heat by using less hot sauce, it also doesn't matter what kind of bread you use, as long as it's substantial enough to hold the spicy shrimp and slaw. You don't want soggy or bread that falls apart when you pick it up.

I use crusty Italian bread, if the bread is stale it's even better. The bread can be toasted ahead of serving, heck you can even toast it and freeze it for easy prep.

This recipe is so versatile if you want you can roast the

shrimp instead of sauteing, and don't use bacon for a lighter version,

when using this method I use my toaster oven/ air fryer so I don't heat up my kitchen using my large wall ovens, also saves money

Things to know about this spicy Buffalo shrimp Bruschetta

This spicy Buffalo shrimp bruschetta has come a long way from what bruschetta started like, with just a mixture of chopped tomatoes, balsamic, garlic, and basil spooned over olive-oil brushed slices of toasted bread.

Now you can find almost any kind of flavor with so many variations of topping making bruschettas perfect for breakfast, lunch or like this spicy Buffalo shrimp, that's decant enough enough for weeknight family dinners or Saturday night dinner with friends.

If you make this delicious bruschetta please leave me a comment and don't forget to tag me on Instagram, that's my favorite part!!!

Spicy Buffalo Shrimp Bruschetta



Juicy Buffalo shrimp are layered over crispy pesto toast and

topped with a crunchy homemade slaw for a bold, flavor-packed appetizer that's perfect for entertaining.

- 6 slices toasted Italian country bread
- $\frac{1}{2}$ lb large shrimp
- 2 slices bacon
- 4 stalks celery finely chopped
- 3 carrots grated
- $\frac{1}{2}$ red onion chopped
- 2 tbsp each Italian parsley, thyme, oregano and garlic
- $\frac{1}{2}$ cup franks hot sauce
- $\frac{1}{2}$ stick butter melted
- $\frac{1}{2}$ cup prepared pesto

1. Cut bread on a diagonal
2. Spread bread with pesto toast until golden brown
3. Cook bacon until crispy remove from pan cut into small dice reserve pan and bacon fat
4. Make slaw by mixing, carrots, celery and onion toss with 1 tablespoon red wine vinegar, 3 tablespoons olive oil and 1 tablespoons prepared hot sauce
5. Make the hot sauce by mixing the melted butter with the hot sauce, garlic, oregano, Italian parsley thyme, salt and pepper to taste
6. Reserve 1 tablespoon for the slaw
7. Marinate the shrimp in the hot sauce for 1 to 2 hours or overnight
8. Remove shrimp from marinate shake excess liquid off
9. Saute shrimp in reserved saute pan on medium high heat 2 to 3 minutes per side

10. Assemble the pesto toast by topping with celery slaw and 2 to 3 shrimp
11. Sprinkle with Additional herbs serve with lemon wedges