Easy Classic Italian Bruschetta with Tomatoes and Basil

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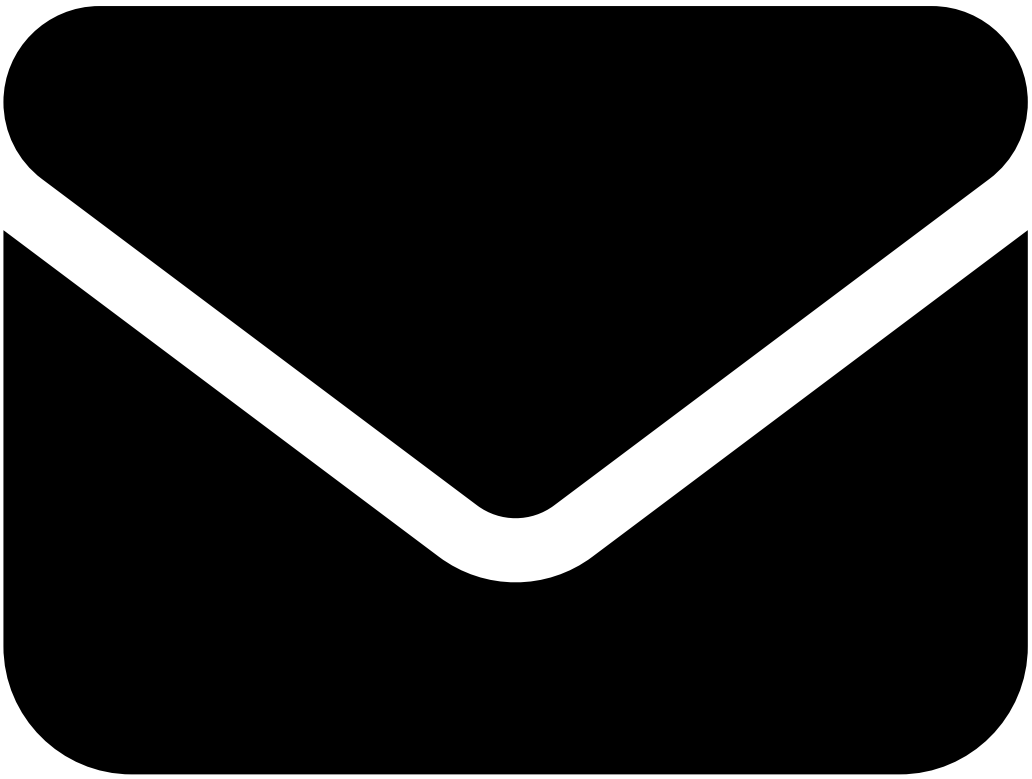




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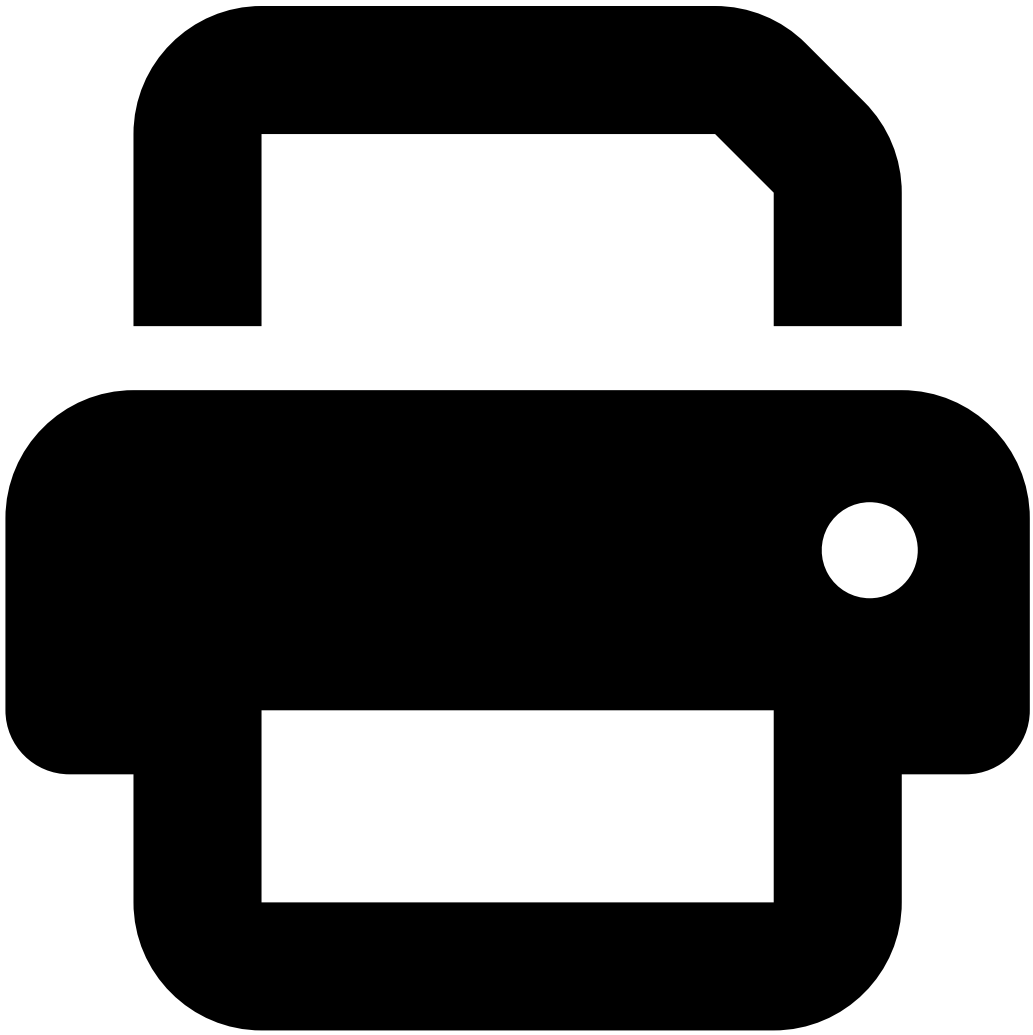

This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?
This year am really excited, we had all our grass removed, on one side we put in an outdoor kitchen 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 severed 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 comprise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small qualities 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

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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
- ½ 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
- ½ cup extra virgin olive oil
- ¼ 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