



Balsamic Tomato Bruschetta

Ingredients Needed for Balsamic Tomato Bruschetta

- 1 package Aunt Millie's 100% Whole Wheat Bread
- 1 pint heirloom tomatoes
- 3 garlic cloves, finely chopped
- 1 tablespoon balsamic vinegar
- 2 tablespoons basil, sliced into strips
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper



Directions | Yield: 24 servings of Balsamic Tomato Bruschetta

1. Cut tomatoes in half or quarters, depending on the size of the tomato, and place in a large bowl.
2. Add the garlic, balsamic, basil, salt, and pepper. Stir gently.
3. Let the mixture sit for about an hour prior to serving for flavors to combine. Serve and enjoy your Balsamic Tomato Bruschetta!

