Bruschetta



Ingredients

Makes about 8-10 servings

6 good sized Roma tomatoes, diced

3/4 cup of sun dried tomatoes (packed in oil-preferably olive oil) finely chopped

- 2 T. extra virgin olive oil
- 4 t. minced garlic
- 1/2 cup of finely chopped fresh basil
- 2 T. balsamic vinegar

1/4 t. ground pepper

1/2 cup of grated Parmesan cheese

Instructions

Gently blend all ingredients together in a medium mixing bowl. Preheat your oven to 400* and spread the mixture in an 8" x 8" baking dish and bake for about 10-15 minutes. Once the edges are bubbling and it smells amazing. I like to serve my Bruschetta with a whole grain baguette that I slice down brush with Extra Virgin Olive Oil and bake until lightly browned. You can make your own chips that are healthier than the store bought version.