

Tomato Basil Bruschetta

Serves: 10

Ingredients:

- 3 plum tomatoes
- 1/3 cup chopped onion
- 2 cloves garlic, minced
- 1 tbsp. red wine vinegar
- 6 tbsp. olive oil
- 1 tbsp. fresh basil, minced
- 1/2 tsp. dried oregano
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 lb. loaf, whole wheat French bread, cut into 1/2 inch slices.

Instructions:

- Combine tomatoes, onions, garlic, red wine vinegar, 2 tbsp. olive oil, basil oregano, salt and pepper; set aside.
- Preheat broiler of oven.
- Lightly brush both sides of the bread slices with remaining olive oil and arrange on ungreased baking sheet.
- Place three to four inches from the broiler and heat slices for two to three minutes on each side or until golden brown.
- Top each slice with tomato mixture, using a slotted spoon and serve.