



## Bruschetta

### Equipment:

Measuring cups and spoons  
Mixing bowl  
Knife  
Chopping Board  
Baking Tray/Paper

### Ingredients:

- 1 Baguette, sliced 1 inch thick
- <sup>[SEP]</sup>1 Tablespoon Olive Oil for bread, 2 Tablespoons for tomatoes <sup>[SEP]</sup>
- 4-6 Tomatoes <sup>[SEP]</sup>
- 1 Garlic Clove
- 2 Tablespoons of Chopped Basil
- ½ Teaspoon of Salt
- 2 tablespoons basalmic vinegar

### Method:

1. Toast baguette slices with a drizzle of olive oil in toaster oven for 5 minutes. <sup>[SEP]</sup>
2. Rub baguette with garlic clove
3. Dice tomatoes into ½ cm pieces.
4. Add salt, basil, oil and basalmic vinegar and stir. <sup>[SEP]</sup>
5. Spoon onto each slice of baguette then serve.

