Tomato and Pepper Bruschetta



What You'll Need

- 1 lb of Sweetpops tomatoes, quartered
- 1 average-sized yellow pepper, diced small
- 6-8 Fresh basil leaves roughly chopped
- Fresh baguette, French bread, or Italian bread cut into ½ inch slices
- 2 cloves of garlic whole for rubbing the toast
- 1 clove of garlic, minced for marinating the tomatoes
- Salt and pepper to taste
- ¼ cup olive oil
- ¼ cup balsamic glaze (balsamic vinegar)
- Optional: parmesan cheese

Directions

1. In a large mixing bowl, mix chopped tomatoes, peppers, minced garlic, salt and pepper, and half of the chopped basil. Once evenly mixed, set aside. (Tip: The mixture can be made immediately or marinated 1 hour prior.)
2. Set sliced bread in the oven under a medium-hot broiler on a baking tray or facedown on the bbq. Toast the bread slightly.
3. Once the bread is slightly toasted, remove the bread and rub raw peeled garlic onto the toast to cover the entire surface area.
4. Scoop marinated tomatoes and peppers evenly amongst toast and bake in oven or bbq at 350° F for 5 minutes or until the mixture is heated through. Careful not to burn toast.
5. Optional: lightly grate parmesan cheese onto toast just before serving.