

Starters, Sides, and Complements

Bruschetta

**Vegan*

This appetizer is always a hit. Take it to a potluck or enjoy in your own home. It's a perfect dish to make with fresh tomatoes and basil from the garden. And it can be made in advance. In fact it's even better when done that way because the time allows the flavors to meld.

You'll Need

- 1 pound tomatoes, finely chopped
- 2 cloves garlic, crushed
- 3 tablespoons fresh basil, finely chopped
- 2 tablespoons balsamic vinegar
- Pinch of salt
- 1/4 cup olive oil
- Crostini

Directions

- Mix all ingredients well. If possible, let mixture sit in the refrigerator for at least an hour for flavors to meld (but if you do not have the time it will still taste good without sitting).
- Serve on pieces of crostini, but wait to place the tomato mixture onto crostini closer to serving time to prevent the bread from becoming soggy. Or simply leave mixture in bowl with crostini beside mixture and allow people to portion out mixture onto crostini at serving time.

Play with Your Food

- Try using fresh parsley instead of basil or try a mixture of both.
- Use a variety of tomatoes and switch it up based on what is available to you.
- This mixture also tastes nice with fresh bread or on top of a salad.
- Try topping with a sprinkle of grating cheese.

Medwell Kitchen Tested

Crostini is easy to make and a great way to use an almost stale baguette. Cut the baguette into thin slices and place on baking sheet. Brush the top of each piece with olive oil. Place in a preheated 375 degree oven. Leave in for approximately 5 minutes. Check crostini. If it's hard when tapped it is ready.

Once cooled store in an airtight container until you are going to use them. They taste great on top of many soups and work well with other dips too.

