

# Classic Italian Bruschetta Recipe

**Prep Time:** 15 minutes   **Cook Time:** 7 minutes  
**Marinating Time:** 15 minutes   **Total Time:** 37 minutes

Authentic Italian Bruschetta! Learn how to make a crowd-pleasing tomato bruschetta. The crisp parmesan toasts take these over the top and you will love the drizzle of balsamic glaze.

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**Skill Level:** Easy  
**Cost to Make:** \$6-\$10  
**Servings:** 24 bruschetta toasts

## Ingredients

### INGREDIENTS FOR TOMATO BRUSCHETTA:

6 Roma tomatoes, 1 1/2 lbs, diced  
1/3 cup basil leaves, chopped  
5 garlic cloves, divided  
1 Tbsp **balsamic vinegar**  
2 Tbsp **extra virgin olive oil**  
1/2 tsp **sea salt**  
1/4 tsp black pepper  
**balsamic glaze**, (optional)

### INGREDIENTS FOR TOASTS:

1 baguette  
3 Tbsp **extra virgin olive oil**  
1/3 cup shredded parmesan cheese

## Instructions

### Make the Tomato Topping:

1. Core and dice tomatoes (or use a **food chopper**). Drain any excess juice and transfer tomatoes to a medium bowl.
2. Stack basil leaves and roll them into a tube. Using a sharp knife, thinly slice the basil into ribbons and transfer to the bowl with tomatoes.
3. Finely mince 5 garlic cloves. Mix 1 tsp of minced garlic into 3 Tbsp olive oil and set aside. Add remaining minced garlic to the mixing bowl with tomatoes.
4. Season tomatoes with 2 Tbsp olive oil, 1 Tbsp balsamic, 1/2 tsp salt and 1/4 tsp black pepper. Stir gently to combine and set aside to marinate for 15-30 minutes. Serve with bruschetta toasts and a drizzle of extra virgin olive oil or balsamic glaze.

### Make the Bruschetta Toasts:

1. Preheat oven to 400°F with a rack in the center of the oven. Place toasts on a parchment-lined baking sheet. Cut toasts into 1/2" thick slices, slicing diagonally.
2. Arrange toasts on the prepared baking sheet and brush the garlic infused olive oil on both sides of toasts. Sprinkle tops with parmesan cheese and bake at 400°F for 5 minutes then broil on high heat for 1 to 2 minutes or until the edges are golden brown.



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