

# Herbal Legacy Recipes

## Balsamic Bruschetta

by Ashley Carley

*This delicious bruschetta will please everyone at your next party. Pack the topping and the bread in separate containers for easy transportation.*

### *For the Tomato Topping:*

- 1 lb. Roma tomatoes, finely diced
- 1/2 small red onion, minced
- 1 garlic clove, minced
- 1/8 cup minced parsley
- 3 Tbsp. fresh chopped basil
- 1 Tbsp. fresh minced oregano
- 2 Tbsp. balsamic vinegar
- 4-5 Tbsp. olive oil



### *For the Garlic Toast:*

- 1 loaf baguette-style multi-grain bread or other thin, long loaf of multi-grain bread
- 1 garlic clove
- Olive oil
- Vegan parmesan cheese (optional) or nutritional yeast flakes

### *For the Tomato Topping:*

- Combine all the ingredients and let sit for at least 15 minutes. Serve at room temperature.

### *For the Garlic Toast:*

- Cut the bread into 1/4-inch rounds.
- Cut the garlic clove in half and quickly rub on each piece of bread.
- Lightly drizzle the olive oil over the bread.
- (OPTIONAL) Bake at 400°F until slightly golden 2-3 minutes.
- Serve with the tomato topping and the vegan parmesan cheese or nutritional yeast flakes.

*Makes 4 to 5 servings*

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