

INGREDIENTS:

- > 1 Baguette, sliced on an angle
 - > 5 Roma tomatoes, diced
 - > 2 Cloves garlic, smashed
 - > Juice from 1 Lemon
 - > Goat Cheese
 - > Fresh Basil, chiffonade
 - > Olive oil
 - > Pinch of salt and pepper
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INSTRUCTIONS:

- 1 Pre heat the oven to 400 degrees.
- 2 Slice the baguette on an angle and brush each piece with olive oil. On a baking sheet, toast the bread slices in the oven until golden brown; about 15 minutes.
- 3 Make the tomato mixture. In a large bowl, toss the chopped tomatoes, salt and pepper, and lemon together. Set aside.
- 4 When the breads are golden brown, remove them from the oven and rub them with the garlic cloves.
- 5 Spread the goat cheese on each toast and top with the tomato mixture and fresh basil.
- 6 Enjoy!

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