



Tomato, Basil, and Goat Cheese Bruschetta

serves 6

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McKenzieZieglerNutrition

INGREDIENTS

- 1 loaf Italian bread or French baguette
- 3 large tomatoes, diced
- 3 Tbsp olive oil, plus more for brushing
- 6 basil leaves, chiffonade cut
- salt to taste
- 2 cloves garlic, halved
- 6 oz creamy goat cheese

Preheat oven to 400°F. Cut bread diagonally into $\frac{1}{2}$ inch-thick slices. Arrange slices in a single layer on an ungreased baking sheet. Brush tops of bread slices with olive oil. Bake until golden brown and crispy, about 10 minutes.

Meanwhile, mix together tomatoes, 3 Tbsp olive oil, basil, and salt in a medium mixing bowl.

Allow bread to cool slightly. Using the cut side of the clove, rub tops of the bread slices with garlic. Spread a thin layer of goat cheese on each slice. Top with tomato mixture. Serve immediately.