



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA



# Holiday Bruschetta



This festive recipe is sure to please tomato and basil lovers everywhere!

## Ingredients

6 to 8 medium ripe tomatoes, diced and seeded  
½ cup (175 ml) chopped fresh basil  
½ cup (175 ml) finely chopped white onion  
2 cloves of minced garlic  
2 tbsp (30 ml) balsamic glaze  
Salt and pepper to taste  
1 baguette  
3 tbsp (45 ml) canola or olive oil

## Preparation

Preheat the oven to 400°F (200°C). Line a large baking sheet with parchment paper. Slice your baguette into pieces and place them in a single layer on the prepared baking sheet. Lightly brush each piece with canola or olive oil. Toast in the oven for 6 to 8 minutes, or until they're crisp and golden on top. Let them cool on the baking sheet.

In a large bowl, mix the tomatoes, basil, onion, garlic and balsamic glaze. Toss to combine. Season with salt and pepper.

Transfer the toasted slices of baguette to a serving platter and top with bruschetta.

Serve and enjoy!