

Bruschetta with Tomatoes & Basil

Ingredients:

- 1 (32-ounce) can whole tomatoes, drained
- 2-3 red tomatoes, diced (Roma tomatoes are a good choice)
- 1 cup fresh basil leaves, washed and spun dry
- 4 tablespoons extra-virgin olive oil
- 6 cloves garlic, peeled
- Kosher salt and black pepper
- 2 large baguettes, sliced ½ -inch thick (about 36 slices)
- Extra basil, roughly chopped

Directions:

1. Preheat oven to 375 degrees F.
2. In the bowl of a food processor, add drained tomatoes, 1 cup basil leaves, olive oil and 2 cloves garlic. Pulse until smooth, but still somewhat chunky. Season with salt and pepper.
3. Remove the tomato mixture from the food processor & stir in the chopped tomatoes. Also stir in the rest of the basil that has been roughly chopped.
4. On a baking sheet, line up baguette slices. Toast in oven for about 3 minutes or until light golden brown. Working quickly, rub the remaining garlic on the toasted side of each slice. Spread one tablespoon of the tomato mixture on each piece of bread.
5. Place bruschetta on a decorative platter and garnish with basil leaves, if desired.

Recipe printed from: *Cooking with Karen*; Originally from: *The Food Network- Giada De Laurentiis*