



# Tomato Garlic Bruschetta

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## Ingredients:

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- 1 Loaf of Crusty Bread
- Olive Oil
- 1 Clove of Garlic
- 4 Tomatoes
- 2 Red Onions
- Fresh Dried Herbs
- Salt and Pepper

## Method

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1. Slice loaf of bread and place the slices aside
2. Brush both sides of the bread well with olive oil, using a pastry brush
3. Fry the bread in a frypan on medium heat until golden on both sides
4. Remove the bread from the frypan and rub with garlic well over both sides
5. Place the bread on a plate and cover with foil until ready to serve
6. Slice tomato and chop the red onion and place on bruschetta
7. Sprinkle with finely chopped fresh or dried herbs and sprinkle with a little olive oil and salt and pepper