VICKY’S SUNGOLD BRUSCHETTA
From the Family Garden’s Children’s Gardening Program:
Crafters – Fall 2014
Serves 4–6

Ingredients
4 cloves garlic, minced
2 cups sungold tomatoes, quartered
¼ cup olives, quartered
¼ cup onion, diced
1 tablespoon fresh parsley
10 fresh basil leaves
4 ½ tablespoons 365 Everyday Value® Organic Extra Virgin Olive Oil
3 tablespoons 365 Everyday Value® Balsamic Vinegar of Modena
On hand: 365 Everyday Value® Sea Salt, coarse and
365 Everyday Value® Organic Black Peppercorns, ground
1 whole wheat baguette

Instructions
In a small bowl, whisk together extra virgin olive oil and
balsamic vinegar; add salt and pepper. To prepare the herbs
(basil and parsley), wash then thinly slice using a chiffonade
cut. In a large bowl, toss the tomatoes, garlic, onion, and herbs.
Pour the dressing into the large bowl and gently mix together.
To prepare bread, slice to desired thickness for ease of
serving, then toast or grill. To serve, portion out approximately
two tablespoons of bruschetta onto sliced bread.

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