

# NYBG

EDIBLE ACADEMY  
FRESH FROM THE GARDEN TASTINGS



## 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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