



## Cook, grow, and live healthy.

**Roots for Life** envisions a thriving community where fresh, nutritious food is readily accessible. We work with any individual experiencing food insecurity and local shelters to support the houseless on a path **to cook, live, and grow healthy.**

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# BEST EVER BRUSCHETTA

## INGREDIENTS

- 1 baguette, cut in half length-wise and toasted
- 2 teaspoons extra-virgin olive oil
- 1/4 cup grated parmesan cheese
- 2 teaspoons of minced garlic
- 2-1/2 cups minced roma tomatoes (cut so fine its almost a paste)
- 1/3 cup thinly sliced fresh basil leaf
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon salt
- 1 teaspoon fresh ground pepper

Ingredients for this dish provided by:  
PS Seasoning & Spices, Penzeys Spices, Teeny Tiny Spice Company, Ruth and Don Owens, Giant, and YES! Organic.



## DIRECTIONS

1. In a medium mixing bowl, add the tomatoes, garlic, basil, vinegar, olive oil, cheese, salt and pepper.
2. Mix thoroughly and let sit for at least 15 minutes at room temperature to let the flavors marinate.
3. Slice the bread into individual pieces and spoon the mixture on top.