

Roasted Tomato and Zucchini Bruschetta with Balsamic Vinegar

Prep Time: 15 minutes
Cook Time: 1 hour
Serving Size: 6-8

INGREDIENTS

2 pints grape tomatoes
2 zucchini, diced into bite-size pieces
½ shallots, diced finely
2 cloves garlic, diced finely
2 tablespoons basil, diced into ribbons or chiffonade
Fresh oregano to garnish (optional)
Balsamic vinegar to garnish (optional)

Bruschetta:

4 tablespoons olive oil
1 baguette cut into 1-inch thick slices
1 garlic clove, peeled

DIRECTIONS

Roast the tomatoes and zucchini first. This will draw out any excess water and bring out the natural sweetness in the vegetables. Wash and dry your produce. In two separate bowls, add the tomato and zucchini. Toss each vegetable with one tablespoon olive oil and salt and pepper to taste.

Arrange the zucchini and tomatoes in single layer on separate sheet pans lined with foil. Roast the zucchini for 15-20 mins at 375 degrees until lightly browned. Roast the tomatoes for a little longer, 25-30 minutes.

Remove from oven and allow the vegetables to cool slightly. To a sauté pan, add butter and olive oil and cook on medium low heat until melted. Add the garlic and shallots and sauté until fragrant but not brown. In a bowl, toss together the zucchini, tomato, shallots, garlic and basil. Let it marinate for 10-15 minutes uncovered.

Meanwhile, you can toast the bread. Lay the slices in a single layer on a sheet pan lined with parchment paper or a silicone mat. Brush each piece lightly with olive oil. Bake for 5 minutes at 375 degrees, then flip bread over to toast the other side, an additional 5 minutes. While still warm, brush each piece of bread with a clove of garlic and drizzle with a little more olive oil.

To assemble, top each slice of bread with the roasted vegetables and garnish with fresh oregano and balsamic vinegar.

