



Garlic Bruschetta

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
6-8 People	10 MIN	10 MIN		8

Garlic bruschetta is a classic Italian appetizer made with toasted bread topped with fresh tomatoes, garlic, basil, and olive oil. It's light, refreshing, and packed with vibrant flavors. This easy recipe comes together quickly and is perfect for parties, gatherings, or as a starter before a meal. The combination of crispy bread and fresh toppings makes garlic bruschetta a timeless favorite.

Ingredients

- 1 baguette, sliced
- 3-4 garlic cloves
- 2 cups fresh tomatoes, diced
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar (optional)
- 2 tablespoons fresh basil, chopped
- Salt and pepper to taste

Recipe Summary

- Prep Time: 10 minutes

- Cook Time: 8-10 minutes
- Total Time: 20 minutes
- Servings: 6-8
- Course: Appetizer
- Cuisine: Italian

Cooking Method

Instructions

1. Preheat oven to **375°F (190°C)**.
2. Arrange bread slices on a baking sheet and toast for 8-10 minutes until crisp.
3. While warm, rub each slice with a garlic clove.
4. In a bowl, combine tomatoes, olive oil, balsamic vinegar, basil, salt, and pepper.
5. Spoon the tomato mixture onto the toasted bread.
6. Drizzle with extra olive oil if desired.
7. Serve immediately.

Cooking Tips

- Use ripe, fresh tomatoes for best flavor

- Rub garlic on warm bread for stronger aroma
- Serve immediately to keep bread crisp

Variations

- Add mozzarella for a cheesy version
- Use roasted garlic for a milder taste
- Add avocado for a creamy twist
- Try different herbs like oregano

What to Serve with Garlic Bruschetta

- Pasta dishes
- Salads
- Soups
- Cheese boards

Storage

Store topping separately in the refrigerator for up to 2 days.

Reheating

Re-toast bread if needed before serving.

Frequently Asked Questions

Can I make bruschetta ahead of time?

Prepare topping ahead, assemble before serving.

What bread works best?

Baguette or crusty bread works best.

Can I skip balsamic vinegar?

Yes, it's optional.

Recipe Author

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