

# Recipe

## BALSAMIC & BASIL BRUSCHETTA



► ► Vegan, gluten-free, refined sugar-free, nut-free

**Yield:** 8-10 servings

**Prep Time:** 10 min

**Total Time:** 10 min (+ 2 hrs optional 'melding' time)

### INGREDIENTS

7 medium tomatoes, diced  
 1/4 medium red onion, finely chopped\*  
 1/3 cup (20-25 leaves) fresh basil, thinly sliced  
 2 cloves garlic, finely minced  
 1 Tbsp (15 mL) balsamic vinegar  
 1 tsp (5 mL) olive oil  
 1/2 tsp (2.5g) garlic powder  
 1/4 tsp salt  
 1/4 tsp pepper

### DIRECTIONS

1. Add all ingredients to a medium bowl and gently toss until combined. When adding the tomatoes, allow any juice that seeped out when cutting to remain on the cutting board; do not add this to the bowl.
2. Although you can enjoy immediately, it's best to cover and let sit in the fridge for at least 2 hours to allow the flavours to meld.
3. Serve fresh on toasted bread, or even toast together in the oven for a warm bruschetta. Personally, I enjoyed it best when spreading some hummus on the toasted bread before adding the mixture on top. Garnish with fresh basil if desired. Enjoy!

### NOTES

1. **\*Variations:** substitute with 3 Tbsp freshly chopped chives for a more mild onion flavour. Add some toasted nuts, like pine nuts, if you'd like.
2. **Storage:** store in an air-tight container in the fridge for up to one day (can last for two days but tomatoes will get soft and soggy).

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