

# Tomato Basil Goat Cheese Bruschetta

**2 cups ripe tomatoes, seeded and diced**  
**½ cup kalamata olives, pitted and chopped**  
**2 cloves garlic, minced**  
**2 T extra virgin olive oil**  
**2 tsp balsamic vinegar**  
**¼ cup fresh basil, chopped**  
**salt and pepper, to taste**  
**1 French baguette, sliced**  
**4 ounces spreadable goat cheese**  
**basil garnish**

In large bowl, gently combine tomatoes, olives, garlic, extra virgin olive oil, balsamic vinegar and basil. Add salt and pepper to taste. Arrange baguette slices on baking sheet and place under broiler until lightly toasted; about 2 minutes. Spread a light coating of goat cheese on toasted baguette slices. Top baguette slices with tomato mixture and garnish with basil to serve.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN