

Classic Tomato Bruschetta with Kalamata Olives

2 cups ripe tomatoes, seeded and diced
½ cup kalamata olives, pitted and chopped
2-3 cloves garlic, minced
2 T extra virgin olive oil
2 tsp white balsamic vinegar
¼ cup fresh basil, chopped
½ tsp sea salt
Fresh cracked pepper, to taste
1 French baguette, sliced thin
4 oz creamy goat cheese
Basil, to garnish

In a large bowl, gently combine diced tomatoes, olives, garlic, extra virgin olive oil, balsamic vinegar, and basil. Add sea salt and pepper to taste.

Arrange baguette slices on baking sheet and brush top side with olive oil 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