

Pan con Tomate

From Edible Garden Chef Taylor Mead

Ingredients

1 plump very ripe tomato
1 clove of garlic
1 T red wine vinegar
2 T olive oil, divided
A pinch of smoked paprika
Salt and pepper to taste
6-8 pieces of bread, toasted hard

Method

Brush olive oil on your pieces of bread and toast in a 350 degree oven for 10ish minutes. While your bread toasts, grate your tomato into a bowl. Microplane your garlic into the bowl and add your red wine vinegar, a tablespoon of olive oil, smoked paprika, salt, and pepper. Mix well. Once your toast is done, spoon your tomato mixture onto the bread. Finish with a drizzle of olive oil and flaky salt and enjoy!



ATLANTA BOTANICAL GARDEN