

SallyBee



Campaigning for people to "Season with Sense"



SALLY BEE'S SUMMER BRUSCHETTA

 **Prep: 10 minutes**

 **Cook: 0 minutes**

 **Serves: 4**

INGREDIENTS:

- 4 slices brown sour dough bread
- Knob unsalted butter
- 1 garlic glove, sliced in half to rub on the toast
- 300g cherry tomatoes (a variety of colours is nice!), diced
- 1 red onion, finely sliced
- Handful fresh basil, sliced
- 1 tablespoon olive oil
- Splash balsamic vinegar
- Freshly ground black pepper
- Pinch **LoSalt**

METHOD:

1. Toast the bread then spread with a little unsalted butter and rub with a sliced garlic clove. Set aside.
2. In a large bowl, add the diced cherry tomatoes, red onion, fresh basil, olive oil, balsamic vinegar, black pepper and **LoSalt**
3. Mix well
4. Pile the tomato on top of the toasted bread and serve ... don't leave behind any of the juices!