

Bruschetta – Kitchen Lab

Ingredients

- 1/2 French baguette (cutting into 1/2 - 3/4 -inch slices)
- 1/8 cup extra virgin olive oil
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- 2 cups of Petite Diced Tomatoes
- 1/8 cup extra virgin olive oil
- 2 teaspoons of fresh basil
- 1 teaspoon minced garlic
- 1/8 teaspoon sea salt
- 1/8 teaspoon ground black pepper

Directions

Sous Chef:

- _____ 1. **Preheat** oven to 350°F.
- _____ 2. **Cut** bread into slices on baking sheet. (3-4 slices per person)
- _____ 3. **Measure** out 1/8 of a cup of olive oil into a small bowl
- _____ 4. **Brush** tops of bread with olive oil.
- _____ 5. Put bread in oven on middle rack & **Bake** 12 to 15 minutes or until
lightly toasted (browned).

List kitchen tools needed for the Sous Chef:

Head Chef:

- _____ 1. Open can of tomatoes and drain in a colander. (take can Mrs. Creech to open)
- _____ 2. **Finely Chop** 6 Basil leaves (2 teaspoons finely chopped)
- _____ 3. **Combine** drained tomatoes, olive oil, basil, garlic, salt and pepper in small bowl.
- _____ 4. **Divide** tomato mixture **evenly** over toasted bread. Garnish with Feta Cheese.
- _____ 5. Take plates to table & serve immediately.

List kitchen tools needed for the Head Chef: