

Roasted Tomato Bruschetta

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Ingredients:

- 1 (16 ounce) box of grape tomatoes
- 3 clove of garlic, leave 1 minced and 2 whole
- 1/4 cup of extra virgin olive oil
- salt and pepper to season
- 1 tablespoon of olive oil
- 1/2 loaf of ciabatta, cut the bread horizontally and then vertically, about 2" slices
- 1/4 cup of fresh basil, shredded
- 1/4 cup of fresh Italian parsley, chopped
- 1/4 cup of fresh mint, chopped

Preparation:

Preheat the oven to 400 degrees F.

Place tomatoes and minced garlic in a baking pan and coat with extra virgin olive oil, and season with salt and pepper. Roast for 20-25 minutes until tomatoes burst (it'll be wrinkled and pruney looking).

In a large skillet over medium high heat, drizzle olive oil and place two whole garlic cloves into the oil. Let the olive oil take on the garlic flavor and discard the garlic. Be sure not to burn the garlic. Arrange ciabatta into the skillet, cut-side down and cook until bread turns brown and crispy or to your desire doneness.

Remove tomatoes from the baking pan and into a serving bowl. Add basil, parsley and mint. Stir to combine. Arrange bowl on a large serving platter and place the toasted bread on the platter next to the bowl and serve.