

Bruschetta with extra toppings

Serves 4



Ingredients (allergens in bold)

- 1 **baguette** or large **ciabatta** loaf – cut in half & each sliced in two
- 1 garlic clove – peeled and cut in half
- 2tbsp olive oil
- 1 can chopped tomatoes
- 100g **cheese** – grated, e.g. Cheddar, Edam, Mozzarella, dairy-free

Choose 2 extras from the ingredients below to add to the tomato topping:

- Canned sweetcorn - drained
- Canned **tuna** – drained and flaked
- Spring onions - sliced
- Canned olives – drained and sliced
- Ham or left-over cooked **sausages** - sliced
- Red or green pepper – chopped
- Canned pineapple – drained and chopped
- Jalapenos – drained

Method

1. Lightly toast the bread. Rub the cut side of the bread with the halved garlic clove and place them on the baking tray.
2. Heat the oven to 200°C/Gas 6 or warm the grill to a medium heat.
3. With a teaspoon, drizzle a little olive oil on to the cut side of the bread.
4. Arrange the chopped canned tomato and one or two of the optional ingredients on top of the bread. Sprinkle with the cheese.
5. Bake in the oven or grill for 5 - 10 minutes until the Bruschetta is hot and the cheese is bubbling. Best served warm but can be eaten cold for a packed lunch.



Equipment

- chopping board
- bread knife
- sharp knife
- grater
- teaspoon
- tablespoon
- baking tray

Recipe notes and tips

- Fresh veg can be used too – sliced courgettes, cherry tomatoes, mushrooms.
- Why not let everyone make their own and 'pick and mix' from a selection of ingredients.
- Reduce waste - after rubbing the bread with the garlic, slice or grate the left-over garlic and mix it into the tomatoes or save it to use in a different recipe.