

# Italian Bruschetta

*Unit: Electric Skillet*

## **Bruschetta Ingredients**

10 - Roma tomatoes, diced  
1/4 - Cup olive oil  
2 - T. Balsamic Vinegar  
3 - Cloves of garlic, minced  
3 - Zucchini cut on #3 blade  
1/4 - Cup of fresh basil  
1 - Loaf of french bread, sliced  
Sea salt and cracked black pepper

## **Oil Mixture for Bread**

Virgin olive oil  
Garlic Powder  
Italian seasoning  
Sea salt

Pre-heat the electric skillet to 350 degrees. Mix all of the bruschetta ingredients together. Lightly oil the bread slices with a pastry brush using the bread oil mixture. Toast the bread with the oiled side down and leave the lid off.

When the bread is golden brown on the bottom, remove from the skillet and serve with the toasted side up. Serve with the bruschetta ingredients on top!