

# CopyCat The Cheesecake Factory Bruschetta

## Ingredients

1  $\frac{1}{2}$  Cups Roma Tomato, chopped  
2 tablespoon Red Onion, diced  
1 Garlic Cloves, minced  
2 tablespoon Fresh Basil, chopped  
2 tablespoon Olive Oil  
 $\frac{1}{2}$  teaspoon Red Wine Vinegar  
 $\frac{1}{4}$  teaspoon Salt  
 $\frac{1}{8}$  teaspoon Ground Black Pepper  
 $\frac{1}{2}$  loaf French Bread  
 $\frac{1}{4}$  teaspoon Garlic Salt  
2 sprigs Fresh Italian Parsley

## Directions

In a mixing bowl, combine the chopped tomatoes, onion, garlic and basil. Add about  $\frac{1}{2}$  tablespoon of olive oil, red wine vinegar, salt and pepper. Mix until well combined. Cover the bowl and refrigerate for at least an hour.

Preheat the broiler, slice the baguette into 1 inch slices diagonally to make 6 – 7 slices.

Combine the remaining 1  $\frac{1}{2}$  tablespoons of olive oil with the garlic salt. Brush each slice with the olive oil mixture. Broil the bread slices until the surface starts to brown.

Arrange the bread on a plate. place some of the tomato mixture in the middle of each slice of bread. Garnish with some Italian parsley.