



# Anytime Bruschetta

## SERVES 6

Bruschetta, the iconic Roman starter, can be enjoyed all year - not just in the summer. This recipe is so simple and delicious to make anytime, and you can make countless variations, adding everything from shaved Parmesan & baby arugula to lemon zest, ricotta, beans, chilies, olives, tuna, and more.

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## Ingredients

- 1 can (14.5 oz.) petite diced tomatoes
- 12 diagonal-cut slices of baguette (1/2-inch thick)
- 4 Tbsp. olive oil, divided
- 1/2 tsp. kosher salt
- 2 Tbsp. thinly sliced or hand-torn fresh basil

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## Instructions

1. Preheat oven to 450°F. Drain tomatoes in a colander, reserving juice to refrigerate or freeze for other uses (see Tips).
2. Meanwhile, brush bread on both sides with 3 Tbsp. oil. Place on a baking sheet and toast in the oven 4 to 5 minutes, until golden. Turn over and toast 3 to 4 minutes, until golden. Let cool to room temperature.
3. Combine drained tomatoes, remaining 1 Tbsp. oil and salt in a bowl; stir. Spoon 1 heaping Tbsp. tomatoes onto each piece of toasted bread and garnish with basil. Serve immediately.

**Tips:** To make larger bruschetta, prepare recipe as directed, except toast 6 slices rustic country-style bread, such as ciabatta, instead of baguette. Tomato juices can be used in other tomato sauces, roasts, soups, stews, braises, slow cooker dishes, and more. Store in a separate closed container. Keeps 2 days in the refrigerator, 2 months in the freezer.

## Anytime Bruschetta Recipe Variations

Prepare as directed, except:

### Warm Bruschetta

After seasoning tomatoes in Step 3, microwave 1 to 1 1/2 minutes before topping toasts.

### Tomato-White Bean Bruschetta

Double the amount of bread toasted in Step 2 and add 1 can (15 oz.) rinsed and drained cannellini beans and 1/4 tsp. more salt with tomatoes in Step 3.

### Ricotta Bruschetta

Mix 1/4 tsp. freshly ground black pepper and a pinch of salt into 1 cup ricotta; spread 1 heaping Tbsp. on each toast before topping with tomatoes and basil.

### Lemony Bruschetta

Add 2 tsp. finely grated lemon zest to tomatoes in Step 3 and add extra zest to garnish.

### Tomato Bruschetta with Parmesan & Arugula

In place of basil in Step 3, use a vegetable peeler to shave curls from a Parmesan block over bruschetta; top with baby arugula leaves.

### Spicy Bruschetta

Stir 1 to 2 tsp. minced Calabrian chiles (2 to 4 chiles) or 1/2 tsp. dried red pepper flakes with tomatoes in Step 3 before topping toasts.

### Roasted Tomato Bruschetta

Preheat oven to 375°F. After seasoning tomatoes in Step 3, spread onto a baking sheet double-lined with parchment paper. Bake in center of oven until lightly caramelized, about 40 minutes. Top toasts and garnish with basil.

### Garlicky Tomato Bruschetta

Rub warm toasts with cut sides of 1 garlic clove in Step 2.

### Tuna Bruschetta

Divide 1 can (4 oz.) drained, oil-packed tuna among tomato-topped toasts in Step 3 before garnishing with basil.

### Tomato Bruschetta with Olives

Stir 1/2 cup coarsely chopped pitted green olives with tomatoes in Step 3.

### Tomato Bruschetta with Crisped Pancetta

Crisp 4 oz. thinly sliced pancetta in a dry skillet over medium heat, turning pieces over as needed for even browning, about 5 minutes total. Transfer to paper towels to cool slightly, then top tomatoes on toasts.