**Bruschetta**Looking for a simple yet tasty appetizer or snack? Give this flavourful bruschetta a try!

Ingredients:  
1 baguette, sliced 1 tablespoon of dried basil

1 tablespoon of olive oil 1 tablespoon of dried oregano

1 clove of garlic, cut in half (optional) 1 tablespoon balsamic vinegar  
2 cups of tomatoes finely chopped 1 tablespoon of olive oil

¼ cup Kalamata olives (optional) Salt and pepper

Feta (optional)

Directions:

Temperature to preheat: 425 F

1. Arrange the slices of baguette in a single layer on the baking sheet. Brush each piece with olive oil. If desired, take half a clove of garlic and rub it on the slices of bread for extra flavour.
2. Bake the baguette slices until just slightly golden brown (approximately 5 minutes)
3. In the meantime, add the chopped tomato, chopped olives, basil, oregano, vinegar, olive oil, salt and pepper to a medium bowl. Toss and taste, adjust seasoning adding more basil, vinegar or salt if desired.
4. Top the toasted slices of baguette with the tomato mixture and serve!

Baking time: 5 minutes

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