
BRUSCHETTA

Makes 3 Cups

- 2 large fresh tomatoes or 2 cans (14.5 oz each) petite diced regular or low sodium tomatoes, drained
- 3 Tbsp balsamic vinegar
- 2 Tbsp olive oil
- 1 pouch Mrs. Wages® Bruschetta Seasoning Mix

Mix. Serve. Enjoy.

WASH fresh tomatoes. Scald 3 minutes in boiling water. Dip into cold water. Cut out cores, remove skins and chop coarsely. Drain and discard liquid. This should yield about 3 cups tomatoes. If using canned tomatoes, drain liquid.

COMBINE tomatoes, balsamic vinegar, olive oil and Mrs. Wages® Bruschetta Seasoning Mix in a medium bowl.

Serve Cover and refrigerate at least 30 minutes before serving. Store covered in refrigerator up to 1 week.