
Tomato Bruschetta

Yield: 8 Servings

Ingredients

8 slices ciabatta bread
2 1/2 Tbsp extra virgin olive oil
1 lb kawamata vine ripened tomatoes (chopped)
4 clove garlic
1 small onion (chopped)
1/2 cup basil (chopped)
1 Hawaiian chili pepper
salt
pepper
1/4 cup feta cheese
*aged balsamic vinegar (optional)

Cooking Time: 25 min

Instructions

Toast ciabatta bread slices in a traditional toaster. Or toast on the stove top, by adding ½ tbsp. olive oil to a large pan, insert bread slices and turn to coat in oil. Then pan sear for a few minutes on each side. Set aside.

Mix tomatoes, garlic, onions, basil, chili pepper and 2 tbsp. olive oil. Season with salt and pepper to taste and toss well. Spoon over toasted ciabatta bread.

Crumble feta cheese over top, then if desired, add a drizzle of aged* balsamic vinegar.

*Aged balsamic is a syrupy liquid that can be purchased or easily made from any balsamic vinegar. To age your regular balsamic vinegar, begin by bringing the vinegar to a simmer on low heat. Continue to simmer steadily and gently for 20 to 25 minutes, until your liquid has reduced by half. For example, start with 1 cup of vinegar and cook it down until you have about ½ cup of thick, syrupy liquid.

Serve alongside a big salad of leafy greens for a satisfying lunch, or for pupu with a glass of cool, crisp Chardonnay.

Recipe brought to you by:

Chef Maka Kwon