



[Bruschetta made with Heirloom Tomatoes and Kale](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes

Cook time: 5 Minutes

Ingredients:

- 2 medium Heirloom Tomatoes
- 2 Garlic Cloves, minced
- 2 TBSP Extra Virgin Olive Oil, divided
- ½ cup Kale, chopped
- ½ cup Mozzarella Cheese, shredded
- 8 slices Rustic Bread

Directions:

- Preheat oven to 350°.
 - Slice tomatoes and remove seeds and inner membrane. Using a sharp knife, chop the tomatoes and place them in a medium-size bowl.
 - Peel and mince 1 – 2 cloves of garlic, add to the tomatoes.
 - Add one tablespoon of extra virgin olive oil; stir and set aside.
 - Chop kale and pan fry it in a hot skillet, remove and add kale to tomato mixture. Stir and place tomato-kale mixture in refrigerator.
 - Slice bottom crust off of the rustic bread slices, and brush with extra virgin olive oil.
 - Sprinkle with shredded mozzarella cheese.
 - Place bread on a cookie sheet or pizza stone and broil until bread and cheese are toasted; remove from oven.
 - Spoon the tomato, garlic, kale and extra virgin olive oil mixture on top of toasted bread slices.
 - Serve.
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- Makes 8 servings Bruschetta made with Heirloom Tomatoes and Kale