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# Slow-Roasted Cherry Tomato Bruschetta

**Prep Time:** 10 mins

**Cook Time:** 55 mins

**Total Time:** 1 h 5 mins

## Ingredients

- 3 pint(s) tomato(es), cherry
- 1 tablespoon oil, olive, extra virgin
- 3 clove(s) garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper, black ground
- 1/4 cup(s) basil, fresh, sliced
- 1 tablespoon vinegar, red wine
- 14 slice(s) baguette, whole-grain, toasted
- olives, Kalamata, or Anchovy fillets or sliced fresh basil, for garnish

## Preparation

1. Preheat oven to 325°F.
2. Toss tomatoes with oil, garlic, salt and pepper.
3. Place on a baking sheet and roast until broken down, 45 to 55 minutes.
4. Combine the roasted tomatoes with basil and vinegar.
5. Top baguette slices with the roasted tomato mixture.
6. Garnish with anchovy fillets, Kalamata olives or sliced fresh basil.

