

CHEF AT THE MARKET

Chef: Matthew Kelsay, Kelsay's on the River

2633 Park Marina Drive, Redding, CA ~ (530)246-1301

Tomato Basil Bruschetta

5 ripe tomatoes, diced
1 bunch fresh basil, chopped
3 cloves garlic, minced
Coarse Kosher salt
Fresh ground black pepper
½ lemon, squeezed for juice
2 Tbsp olive oil

Combine diced tomatoes and chopped basil in a bowl. Add minced garlic. Season with salt, pepper, and part of lemon juice. Drizzle with olive oil and mix well. Add remainder of lemon juice as needed or desired.

Serves 4-6 people.

Chef Matthew's tips: Bruschetta can be served on crostini, cucumber slices, or pretty much anything edible. Mix, match and enjoy!



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