

# Bruschetta Zucchini

Recipe By Chavi Sperber



Cooking and Prep:  30  
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegan, Low Carb, Gluten

Free, Low Fat, Sugar Free,

Vegetarian, Paleo, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Main ingredients

- 2 small zucchini
- 3 tablespoons **Bartenura Olive Oil**, divided
- 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
- 2 cups grape tomatoes, halved

- 1/2 small red onion, finely diced
  - 1 tablespoon **Bartenura Balsamic Vinegar**
  - 1/2 teaspoon dried basil
  - salt, to taste
  - pepper, to taste
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## Start Cooking

### Prepare Bruschetta Zucchini

1. Preheat oven to 400°F.
2. Wash, dry and trim the zucchinis. Cut each one in half (lengthwise) and, using a spoon, scrape out the zucchini seeds, making four long canoe-like boats.
3. Brush the zucchini with one tablespoon of olive oil. Season with crushed garlic.
4. Arrange zucchini boats on a baking sheet, and bake uncovered for 20 minutes
5. Toss together halved grape tomatoes, finely diced red onion, remaining two tablespoons of olive oil, balsamic vinegar, and basil. Season generously with salt and pepper to taste.
6. Remove zucchini boats from the oven and arrange on four serving plates. Top with tomato mixture and serve.