

## Tomatade on Baguette Slices



### Ingredients:

- 2 large Garlic cloves
- ½ cup Pine Nuts (toasted optional)
- 2 cups drained sun-dried Tomatoes packed in oil, coarsely chopped
- ½ cup lightly packed Basil leaves
- ½ cup EVO Oil, plus more for serving
- 1 tsp Sea Salt
- ½ tsp black Pepper
- Baguette slices – ½" to ¾" thick.
- 2-3 tbsp of olive oil/vegetable oil.

### Instructions:

#### Tomatade

With size of food processor provided, suggest to produce tomatade in two batches.  
Pulse garlic in food processor until finely chopped, 5-6 pulses.  
Add pine nuts, pulse until finely chopped, 5-6 pulses.  
Add tomatoes and basil, pulse until slightly chunky, thick puree forms, 10-12 pulses.  
With processor running, pour in the olive oil through top chute until well combined.  
Season with salt and pepper to desired taste.

#### Baguette slices

In large skillet over medium-high heat, 1-2 tbsp of oil.  
Toast slices 3-4 minutes on one side, flip and toast for 3 minutes.  
Spread tomatade on baguette slices.  
Drizzle EVO to serve (optional).