

## Bruschetta Potatoes - finished, but needs revising

### Ingredients:

- 4 Roma tomatoes
- ¼ cup red onion, minced
- 1½ tbsp. onion juice
- 1 teaspoon dried oregano
- 3 cloves, minced
- 3 large Yukon Gold or Russet potatoes
- ¼ cup black olives, chopped
- ½ cup fresh basil, chopped
- ¼ pine nuts or walnuts, chopped into small pieces
- 1 lemon, juiced or to taste
- Salt to taste

### Directions:

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
2. Cut the tomatoes in half and use a spoon to remove the seeds.
3. Dice the tomatoes and put them in a large bowl with the minced onion.
4. Whisk together lemon juice, oregano, and garlic. Stir dressing into the tomatoes and let sit for 30 minutes at room temperature
5. Slice potatoes into ¼ to ½ inch thick pieces. Try to be consistent with the thickness.
6. Lay the potato slices on prepared baking sheet and bake for 12 minutes.
7. Flip the potato slices over and put them back in the oven for another 12-15 minutes.
8. Stir basil and nuts into the tomatoes.
9. When potatoes are done remove the tray from the oven and top each potato round with the bruschetta.
10. Put the tray back in the oven for approximately 3 minutes if warm bruschetta is desired. Best served before the potatoes cool.

Serves: 6

**Tip:** This recipe is typically used as an appetizer, but works well as a side dish. Try using sweet potatoes as a variation.