

Tomato
Solanum lycopersicum

Pollinated By:
Bumble Bee
Sweat Bee
Bombus impatiens
Melictus ligatus



FUN FACT!

Did you know that tomato plants are pollinated by bumble bees and sweat bees? Keep an eye out for buzzing bumble bees in your vegetable garden this year!



TOMATO AND AVOCADO BRUSCHETTA

by The Modern Proper

Ingredients

- 1 baguette, 1-inch slices at an extreme angle
- 1/3 cup olive oil
- 1 tsp garlic powder
- 2 (10 oz) containers cherry tomatoes, halved and seeded
- 1 tbsp white balsamic vinegar
- 3 small (or 1 large) clove of garlic, minced, divided
- 2 avocados
- 1 tsp lemon juice
- 1/3 cup basil, minced, divided
- 1/2 tsp salt
- 1/2 tsp pepper, freshly ground

PREP TIME: 25 MIN
COOK TIME: 5 MIN
YIELD: 10 SERVINGS

Directions

1. Turn oven to broil.
2. Using a pastry brush, dab the bread slices with olive oil and sprinkle with garlic powder. Broil the bread slices for 4-5 minutes until golden brown. Remove from oven and set aside.
3. In a small bowl, mix the remaining olive oil (about 1/4 cup) with the seeded tomatoes, balsamic vinegar and half of the garlic. Set aside to let flavors mingle together.
4. In a separate bowl, mash the avocado. Mix in the remaining garlic, lemon juice, half of the basil, salt and pepper.
5. Spread each baguette slice with 1-2 tablespoons of avocado mixture. Evenly divide the tomatoes among the avocado toasts. Sprinkle with remaining basil and additional flake salt if desired.