

PAN CON TOMATE **Tolédo-Tapas, Steak & Seafood** **Disney's Coronado Springs Resort**

Serves 6

Pan con Tomate

- 1 (1-pound) loaf sourdough bread
- 2 tablespoons olive oil plus additional for sourdough bread, divided
- 3 large ripe tomatoes
- 2 cloves garlic
- 2 teaspoons coarse salt
- 1/2 teaspoon freshly ground black pepper

Instructions

1. Preheat oven to 400°F. Slice sourdough into 1-inch slices. Lightly brush both sides of each slice with desired amount of olive oil and place on baking sheet. Bake for 3 minutes, turn and bake additional 2-3 minutes, until golden brown.
2. Grate tomatoes using the large teeth of box grater into a large mixing bowl. Grate garlic cloves over tomatoes using the small teeth of grater.
3. Add salt, pepper, and 2 tablespoons of olive oil, and stir to combine.
4. Serve with sourdough bread.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*