

## Potato Bruschetta

serves 4

### **Ingredients:**

2 large or 4 small russet potatoes  
2 cups diced cherry or grape tomatoes  
2 garlic cloves, minced  
5 fresh basil leaves, minced  
¼ teaspoon sea salt  
½ lemon, juiced

Additional sea salt, dulse, and/or black pepper to taste

### **Directions:**

Preheat the oven to 425°F. Slice the potatoes lengthwise into long ovals about ¼ inch thick and arrange them on a baking tray lined with parchment paper. Bake the potatoes for 30 minutes, until the tops are turning golden brown.

Whisk the lemon juice, sea salt, garlic, and honey (if desired) in a small bowl. Add the diced tomatoes and toss to combine.

Arrange the baked potato slices on a serving tray and top them with the diced tomatoes and minced basil. Finish off each bruschetta with an extra sprinkle of sea salt, dulse, and/ or black pepper to taste.