

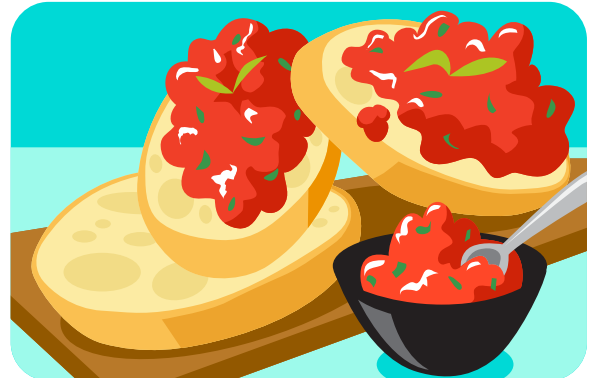
MAKE YOUR OWN ...

Pan con tomate y aceite



What is pan con tomate y aceite?

Pan con tomate y aceite is a simple Spanish dish of toasted bread topped with tomatoes, oil, garlic, and salt. It is often eaten at breakfast (**desayuno**) or as a mid-morning snack (**almuerzo**).



Important Note:

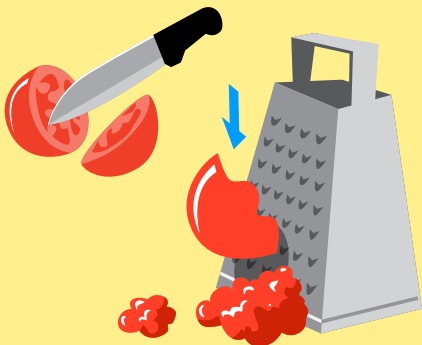
This recipe uses a knife so make sure you ask an adult to help you.

Ingredients:

- 2 tomatoes (**tomates**) 
- 1 ciabatta or baguette loaf (**pan**) 
- 1 peeled clove of garlic (**ajo**) 
- extra-virgin olive oil (**aceite de oliva extra virgen**) 
- salt (**sal**) for seasoning 

Method :

- 1** Cut (**corta**) the tomatoes in half (**por la mitad**) and grate (**rallar**) them, throwing away the leftover skin.



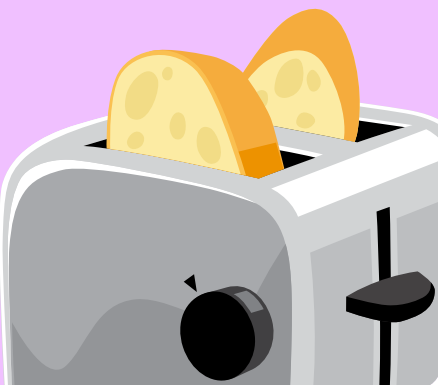
- 2** Season the pulp (**pulpa**) with a sprinkle of salt.



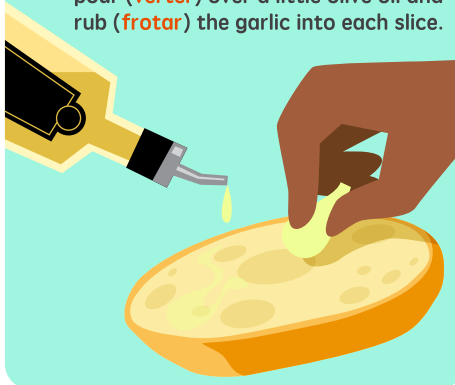
- 3** **Get an adult** to cut the bread (**un pan**) into thin slices.



- 4** Lightly toast them.



- 5** Once toasted and cooled slightly, pour (**verter**) over a little olive oil and rub (**frotar**) the garlic into each slice.



- 6** Spoon (**cucharear**) the tomato mixture onto the bread and enjoy (**disfrutar**).

