

Caprese Bruschetta from She Makes and Bakes

Total time: 15 minutes

Makes 4-5 pieces

4 roma tomatoes, diced
4 ounces mozzarella fresca, cubed
4-6 basil large leaves, cut or torn into strips
1 large garlic clove, minced
2 tablespoons olive oil, divided
1/2 teaspoon balsamic vinegar
Salt, to taste
Freshly cracked pepper, to taste
4-5 slices of French bread or baguette

Preheat your oven to broil. Brush your bread slices with 1 tablespoon olive oil and broil in the oven until golden brown. Set aside.

In a bowl, stir together your chopped tomatoes, cubed mozzarella, basil, garlic, remaining olive oil, balsamic vinegar, and salt and pepper to taste. Spoon this mixture on top of the bread and serve.

Variations: You could use other types of tomatoes and slice instead of dice them. Instead of cubing the cheese, you could lay a slice of it on top of the bread. You also could place full basil leaves on top. Make this your own! It's easy and adaptable.

Source: A She Makes and Bakes original