

Double Tomato Bruschetta

A delicious and easy appetizer! The balsamic vinegar gives it a little bite.

Dried basil can be substituted, but it is best with fresh.



By Laurie Thompson | Allrecipes.com

INGREDIENTS

- ☐ 6 roma (plum) tomatoes, chopped
- ☐ 1/2 cup sun-dried tomatoes, packed in oil
- ☐ 3 cloves minced garlic
- ☐ 1/4 cup olive oil
- ☐ 2 tablespoons balsamic vinegar
- ☐ 1/4 cup fresh basil, stems removed
- ☐ 1/4 teaspoon salt
- ☐ 1/4 teaspoon ground black pepper
- ☐ 1 French baguette
- ☐ 2 cups shredded mozzarella cheese

DIRECTIONS

☐ Step 1

Preheat the oven on broiler setting.

☐ Step 2

In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for 10 minutes.

☐ Step 3

Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown.

☐ Step 4

Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese.

☐ Step 5

Broil for 5 minutes, or until the cheese is melted.

Nutrition Facts Per Serving:

215.4 calories; 9.6 g protein; 24.8 g carbohydrates; 12.1 mg cholesterol; 425.6 mg sodium.