

Tomato and Basil Bruschetta

- 6-7 Roma tomatoes, chopped
- ½ cup sun-dried tomatoes (packed in oil)
- 3 cloves minced garlic
- ¼ cup olive oil
- 2 tbs balsamic vinegar
- ¼ cup fresh basil, stems removed
- ¼ tsp salt
- ¼ tsp ground black pepper
- 1 French baguette
- 2 cups shredded mozzarella cheese

Preheat oven to broiler setting

In a large bowl, combine the Roma tomatoes, sun-dried tomatoes, garlic, olive oil, balsamic vinegar, basil, salt and pepper. Let mixture sit for approximately 10 minutes. Slice the baguette into ¾ inch slices. Arrange the slices in a single layer on the baking sheet. Broil for 1-2 minutes, until slightly brown. Evenly spread the tomato mixture onto the baguette slices. Top with the shredded mozzarella. Broil for another 5 minutes or until the cheese is melted.