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 tbp 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.