

Cheesy Bruschetta



This appetizer is a yummy pizza alternative, using fresh tomatoes, garlic, and parsley with a melted cheesy topping. The key to this bruschetta is the freshly ripened tomatoes AND using a really good quality Italian bread that will crisp up nicely in the oven.

The tomato topping is a mixture of fresh ripe tomatoes, fresh parsley, chopped garlic, olive oil, balsamic vinegar, and a splash of salt and fresh cracked pepper to taste.

This can be served as an appetizer but also works well as a side dish to oven-baked wings and a crispy green salad. This bruschetta has a great explosion of flavours and if you're lucky to have leftovers – they are wonderful for lunch the next day!

Ingredients

Bruschetta mixture

- 3 cups ripe tomatoes diced –use cherry, Roma, or your favourite ripe tomato
- 2 cloves finely chopped garlic
- 1 tbsp finely chopped parsley
- 1 tbsp extra virgin olive oil
- 1 tsp balsamic vinegar
- salt and pepper to taste

Garlic butter

- 3 tbsp unsalted softened butter
- Salt to taste (optional)
- 1 tsp garlic powder
- 1 tsp finely chopped parsley

- 2 cups grated mozzarella cheese
- 1 fresh baguette of ciabatta or Italian bread

Preparing the bruschetta mixture

- Add diced tomatoes, chopped garlic, olive oil, parsley, vinegar, salt, and pepper to a medium sized bowl. Blend ingredients together well and set aside.
- In a separate bowl, combine softened butter, remaining parsley, and garlic powder in a small dish and blend well to make garlic butter.

Assembling the bruschetta

- Preheat oven to 425 degrees.
- Slice the baguette in half lengthwise and place the two slices on a cookie sheet lined with foil or parchment paper. Spread garlic mixture evenly on bread and then place in oven to allow bread to toast until slightly browned. Remove from oven.
- Spoon bruschetta mixture evenly across the toasted bread slices. Be careful not to soak the bread with too much of the liquid in the marinade from the tomato mixture as it will make the bread a little soggy.
- Top slices generously with grated mozzarella cheese. Place back in the oven and let cheese melt thoroughly until it is slightly browned.
- Remove from oven and let sit for a couple of minutes to cool down. Slice into individual serving sizes and serve. YUM!