

Bruschetta

Difficulty: Easy

Preparation time: 10 minutes

Cooking time: 5 minutes

Number of servings: 4

Ingredients:

1 loaf ciabatta or peasant bread, sliced
1 clove garlic, halved
1/4 cup olive oil
1 tablespoon balsamic vinegar
1 teaspoon dried oregano
Salt and pepper to taste
1 cup cherry tomatoes, halved
1 small red onion, thinly sliced
1/2 cup fresh basil leaves, torn
8 ounces fresh mozzarella cheese, sliced

Instructions:

1. Preheat the oven to 400 degrees F.
2. Arrange the bread slices on a baking sheet and bake for 5 to 7 minutes, or until lightly toasted.
3. Rub the toast with the cut side of the garlic clove.
4. In a small bowl, whisk together the olive oil, balsamic vinegar, and dried oregano.
5. Brush the toast with the oil mixture and season with salt and pepper to taste.
6. Arrange the tomatoes, red onion, and basil leaves on top of the toast.
7. Top with the mozzarella cheese slices and bake for an additional 5 minutes, or until the cheese is melted.
8. Serve the bruschetta warm.