

What a delightful combination! I'd like to introduce you to a simple yet scrumptious recipe: "Tomato and Cheese Crostini".

**\*\*Dish Name:\*\* Tomato and Cheese Crostini**

**\*\*Ingredients:\*\***

- \* 2 large tomatoes, diced
- \* 1/2 cup grated cheddar cheese (or your preferred cheese variety)
- \* 1 baguette, sliced into 1/2-inch thick rounds
- \* 2 tablespoons olive oil
- \* Salt and pepper, to taste
- \* Fresh basil leaves, chopped (optional)

**\*\*Instructions:\*\***

1. **\*\*Preheat your oven:\*\*** Preheat your oven to 375°F (190°C).
2. **\*\*Prepare the tomatoes:\*\*** In a medium-sized bowl, combine the diced tomatoes, salt, and pepper. Mix gently to combine.
3. **\*\*Prepare the cheese:\*\*** In a separate bowl, combine the grated cheddar cheese.
4. **\*\*Assemble the crostini:\*\*** Arrange the baguette slices on a baking sheet lined with parchment paper. Drizzle the olive oil over the bread, making sure each slice is lightly coated.
5. **\*\*Add the tomato mixture:\*\*** Spoon a small amount of the tomato mixture onto each bread slice, leaving a 1/2-inch border around the edges.
6. **\*\*Add the cheese:\*\*** Sprinkle a few pieces of grated cheese over the tomato mixture.
7. **\*\*Bake until crispy:\*\*** Place the baking sheet in the preheated oven and bake for 10-12 minutes,

or until the bread is golden brown and crispy.

8. **Garnish with fresh basil:** If desired, sprinkle a few chopped fresh basil leaves over the crostini for added flavor and color.

9. **Serve and enjoy:** Remove the crostini from the oven and let them cool in the baking sheet for 2-3 minutes. Transfer them to a serving platter or individual plates and serve warm.

**Tips and Variations:**

- \* For an added twist, try using different types of cheese, such as mozzarella, parmesan, or feta.
- \* Add some garlic powder or dried oregano to the tomato mixture for an extra burst of flavor.
- \* Consider using a flavored olive oil, like basil or garlic, for an added layer of flavor.
- \* If you prefer a more rustic texture, try using a rustic bread or baguette with a slightly chewier crust.

**Enjoy your delicious Tomato and Cheese Crostini!**