

## *Bruschetta with Tomatoes and Mozzarella*

### **Ingredients**

- 8 ripe plum tomatoes, diced
- ½ cup shredded mozzarella
- 1 tbsp. finely minced garlic
- ¼ cup extra-virgin olive oil
- ¼ tsp crushed red pepper flakes
- 1 tablespoon red wine vinegar
- 1 teaspoon Kosher salt
- 1 teaspoon dried oregano
- 2 stems of fresh basil (stems removed; leaves chiffonade)
- 1 baguette, cut in ¼ inch-thick slices

### **Preparation**

To a deep bowl; add tomatoes; oil and rest of spices. Using a rubber spatula gently fold the ingredients. Add vinegar.; salt to taste. Set aside, unrefrigerated, 15 minutes. Heat oven to 400°F; toast bread on a baking sheet (both sides). Remove bread from oven allow to cool. While bread cools, fold shredded mozzarella in to tomato mixture. Top bread with tomato mixture and enjoy!

**Buon Appetito**