

Mozzarella Bruschetta

Ingredients:

1 lbs fresh mozzarella
4 cups diced Roma tomatoes
1 small red onion, diced
4 tbs fresh basil, sliced into thin strips
Extra virgin olive oil
2 tbs red wine vinegar
1 loaf crusty Italian bread
Paprika
Salt
Pepper

Preheat the oven to 400°F. Combine the cheese, tomatoes, onion, and basil in a bowl. Toss and drizzle with olive oil, until the ingredients are coated and stick together. Add the vinegar and toss again (more can be added to taste). Set the mixture in the fridge until ready to serve. Then, cut the bread, on an angle, into ½ inch thick slices. Place onto a sheet pan, brush the tops of the slices with olive oil, and then sprinkle with paprika, salt and pepper to taste. Bake in the oven, 5-10 minutes or until nicely toasted and golden in color. Let the toast cool for a minute, then spoon the tomato mix on top and serve.