



Bruschetta: Tomato Tango Extravaganza

Description: "Ah, Bruschetta! It's the Italian appetizer that's like a vacation for your taste buds. Imagine a crunchy little boat carrying a cargo of tomatoes, basil, and garlic—sailing straight to the shores of Flavor Town. This isn't some snooty, delicate dish that needs a sommelier and a monocle; it's a pile of juicy, tangy goodness on crispy bread, ready to make your mouth do the tarantella! One bite, and you'll feel like you've just kissed an Italian chef on both cheeks (awkward, but worth it). So, get ready to toast some bread and pile on the deliciousness like it's going out of style!"

Ingredients:

| Quantity | Ingredient | Note |
|----------|------------------|-----------------|
| 8 whole | Garden tomato | Roma, Diced |
| 1/3 cup | Basil | Chopped, Fresh |
| 1/4 cup | Parmesan | Shredded |
| 2 whole | Garlic Cloves | Minced |
| 1 tbsp | balsamic vinegar | |
| 1 tsp | olive oil | |
| 1/4 tsp | Salt | |
| 1/4 tsp | black pepper | |
| 1 whole | French bread | Toasted, Sliced |
| 1 cup | Mozzarella | Shredded |

Steps:

| Step | Description | Picture |
|--------|---|---------|
| Step 1 | In a bowl toss together tomatoes, basil, parmesan, garlic and mozzarella. Mix in the balsamic vinegar, olive oil, salt and pepper. | |
| Step 2 | Slice French bread with a bread knife. Brush one side of bread with olive oil and place bread oil side down on a baking sheet or roasting pan. Slices will toast best in the top rack of the oven. Toast bread for 5-6 minutes until lightly brown. | |
| Step 3 | Apply tomato mixture to toasted bread. | |