Roma Bruschetta

Ingredients

1/2 loaf of French bread or baguette

3-4 Roma Tomatoes

¼-1/2 red onion, minced

2 cloves garlic, minced

2-3 T. Olive oil

1 tsp. balsamic vinegar

1 tsp. sugar

4 oz. fresh mozzarella cheese (crumbled)

Procedure

Preheat your oven to the broil setting.

Cut tomatoes into a medium dice (remove about half of the seeds).

Heat about 2 tbsp. of olive oil in a medium skillet and add diced onion. Add sugar, and cook until onions become translucent. Add garlic and cook for an additional 2 minutes. Add diced tomatoes and cook until just reduced (about two minutes). \*You don’t want the tomatoes to lose their shape!

Set the tomato mixture aside and add balsamic vinegar.

Drizzle about 1 Tbsp of olive oil over the French bread. Put the bread on a cookie sheet and let it broil until the top is golden brown. \*keep a close eye on your bread it will toast very quickly.

Once bread is toasted, spoon the Roma Tomato mixture over the bread. Crumble the fresh mozzarella over the top in small pieces, coating the bread. Broil until the cheese starts to melt.

Enjoy!