

# Bruschetta

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Servings: 2



This is a family favorite.

## Ingredients

extra virgin olive oil  
2 tablespoons finely chopped garlic  
1 tablespoon fresh parsley, finely chopped  
7 fresh basil leaves, torn or chopped  
2 fresh tomatoes, sliced  
salt, to taste  
black pepper, to taste  
mozzarella cheese, cow type - diced  
Greek olives, finely chopped  
4 large French bread, slices

## Cooking Method

- To make the mixture to brush on the bread: Combine garlic and olive oil.
- To make the condiment for the bread: Combine the olive oil, garlic, fresh parsley, fresh basil, oregano, diced fresh tomatoes, salt, pepper, diced cow mozzarella, and diced Greek olives.

Slice French bread on the diagonal.

1. Brush olive oil and garlic mixture over bread and place in oven to broil for 3-5 minutes or until edges are brown.
2. After the bread comes from the oven cover with the condiment.