

Recipe for: Caprese Bruschetta

Cherubs!! I'm about to take you to school! Bruschetta actually just means "burnt bread". Top toasted bread with ANYTHING and it's Bruchetta. This is my favorite and the leftovers are great in pasta or on top of your breakfast eggs. Ingredient amounts below are just a guideline, add as much YOU want!



Ingredients:

- 1 Pint Cherry Tomatoes (diced)
- 4 String Cheese (diced)
- 10 Basil Leaves (Chiffonade)
- 1 tsp Garlic Powder
- 2 Tbsp Olive Oil
- Salt & Pepper (to taste)

Method:

Add all of the ingredients to a large bowl and gently mix.

Let set on counter for 5-10 minutes to allow the flavors to develop.

Serve on top of toasted garlic bread.

Variations/Substitutions:

- Lazy? Replace the last 3 ingredients with Italian Dressing
- Replace Mozerella (String Cheese) with Shredded Parmasean
- Add lemon zest for brightness
- Serve on fresh Garlic Bread or Triskets