

# Tomato-Basil Bruschetta with Fresh Mozzarella

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MAKES 16 SERVINGS (1 PIECE PER SERVING)

½ of a 16-ounce baguette  
2 tablespoons olive oil  
4 ounces fresh mozzarella  
cheese  
4 roma tomatoes  
1 teaspoon black pepper  
½ teaspoon salt  
4 tablespoons fresh basil,  
sliced thin

1. Thinly slice baguette into 16 slices. Brush bread with olive oil.
2. Place slices on a cookie sheet and toast under a preheated broiler on both sides until lightly browned. Allow bread to cool.
3. Slice mozzarella cheese into 16 slices. Slice tomatoes to yield 16 slices total.
4. Top each bread slice with a piece of mozzarella cheese, followed by a tomato slice. Sprinkle with salt, pepper and fresh basil.
5. Serve immediately.

*Make this recipe in the summer when you can get fresh ripe tomatoes and basil at one of our local farmer's markets. Check out our website at [www.nutritioncouncil.org](http://www.nutritioncouncil.org) for a current list of farmer's markets in the Greater Cincinnati area.*

*This recipe was served at one of the Nutrition Council's wine-tasting fundraisers by Maggie Green, a local registered dietitian, certified chef and editor of the new Joy of Cooking.*

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**Nutrition information per serving (1 piece):**

80 calories | 3 gm protein | 8 gm carbohydrate | <1 gm dietary fiber  
4 gm fat | 1 gm saturated fat | 4 mg cholesterol | 207 mg sodium