**Bruschetta**

 **Ingredients**

* **2 tablespoons olive oil**
* **1 tablespoon minced garlic**
* **2 red onions, cut into small dice**
* **Fresh basil leaves (12-15) chiffonade**
* **1 tablespoon balsamic vinegar**
* **3 large tomatoes diced**
* **1 loaf of Italian bread sliced**
* **¼ cup olive oil**
* **Salt and pepper to taste**
* **Mozzarella cheese**

 **Method of preparation**

**Heat 2 tablespoons of olive oil in a pan over medium heat.**

**Add the garlic and onion and saute it for 2-3 minutes. Add**

**Salt, pepper, and basil leaves and saute for another minute.**

**Add balsamic vinegar and tomatoes and cook for two**

**minute. Remove the pan from the heat. Cut the bread slices**

**into 4 pieces and brush them generously with olive oil on**

**both side of the bread slices and bake in 350-degree oven**

**for about 10 minutes or until golden. Top each slice with a**

**spoonful of the tomato mixture and spread mozzarella**

**cheese over the tomatoes mixture and serve.**