



Peperonata Bruschetta

Serves 6

2 medium tomatoes

1 tbl. olive oil

4 cloves garlic, minced (4 tsp.)

1 26-oz. jar roasted red peppers, rinsed, drained, and cut into 2-inch strips

1 tsp. honey

2 sprigs fresh rosemary

1 bay leaf

2 4-oz. balls fresh mozzarella, each cut into 6 slices

6 ½-inch-thick slices whole-grain or ciabatta bread, toasted

Cut small X on bottom of each tomato, and place in bowl. Cover with boiling water, and let stand 1 minute. Drain, then peel and chop tomatoes.

Heat oil in saucepan over medium heat. Add garlic, roasted red peppers, honey, rosemary, bay leaf, and tomatoes. Bring mixture to a boil; reduce heat to medium-low, and simmer 10 minutes.

Place 2 slices mozzarella on each slice of toasted bread. Top each with ¼ cup warm peperonata mixture.

Credit - Vegetarian Times