

Fresh Tomato Mozzarella Bruschetta

2 cups diced ripe fresh tomatoes
1 cup diced fresh mozzarella
1/2 cup Kalamata olives, pitted and chopped
2-3 cloves garlic, minced
1/4 cup extra virgin olive oil, divided
2 T aged balsamic vinegar
sea salt & pepper, to taste
4 oz spreadable goat cheese
1 French baguette, sliced in half lengthwise
fresh basil, to garnish

In a large bowl, gently combine tomatoes, olives, mozzarella and garlic. Drizzle with 2 tablespoons extra virgin olive oil and balsamic vinegar. Season with salt and pepper to taste.

Brush baguette slices with remaining extra virgin olive oil and grill until lightly toasted. Spread a light coating of goat cheese on grilled baguette slices and top with tomato bruschetta mixture. Garnish with fresh basil to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN