

## BRUSCHETTA WITH PESTO, MOZZARELLA AND TOMATOES



 Makes 10

 Prep Time 15 minutes



### INGREDIENTS

- ½ sourdough baguette
- Olive oil
- 135g pottle **Mediterranean Basil Pesto Chunky Dip**
- 1-2 traditional mozzarella balls, drained & sliced
- 6 medium tomatoes, sliced
- Basil leaves to garnish

### METHOD

1. Cut baguette on an angle into 1cm slices. Brush both sides with olive oil.
2. Toast slices on a heated chargrill pan or BBQ until golden.
3. Generously spread bruschetta with **Mediterranean Basil Pesto Chunky Dip**. Top with slices of mozzarella and tomatoes. Garnish with freshly ground black pepper and basil leaves.