

GRILLED PORTABELLA, TOMATO & MOZZARELLA BRUSCHETTA

Serve with:

- Mediterranean Olive
- Panza Bread
- Popeye Bread
- Rustic Olive
- Artichoke Parmesan

Yield: 6 Large Bruschetta

- 3 slices ANY GH savory bread, 1 inch thick
- 2 tbsp. Extra Virgin Olive Oil
- 1 clove Fresh Garlic
- 4 each Plum Tomatoes, cored & diced 1/2 inch
- 4 each Small Portabella or Baby Bella Mushroom Caps
- 8 ounces Fresh Mozzarella Cheese, cubed 1/2 inch
- 6-8 each Fresh Basil Leaves, chopped
- 1 tbsp. Parmigiano Reggiano, grated

Directions:

1. Prepare the marinade by combining all marinade ingredients in a medium bowl.
2. Prepare the portabella mushrooms by scraping out the gills with a teaspoon and soaking them in the marinade for 10 minutes.
3. Place the mushrooms onto a preheated grill right side up and cook for 3-4 minutes per side, allowing the mushrooms to soften and grill marks to develop on the cap.
4. Allow them to cool slightly, and dice them into 1/2-inch cubes.
5. Prepare the toast, by brushing the 3 slices with olive oil.
6. Place them on the preheated grill, again, allowing grill marks and a nice brown surface to develop. (DO NOT burn)
7. Rub one side of each toast with a clove of garlic and place them on a service plate garlic side up.
8. Combine all of the remaining ingredients including the grilled mushrooms and the marinade in a large bowl and toss together.
9. Mound the mixture evenly on the six toasts and drizzle with olive oil for service.



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