



Grilled pepper bruschetta

1 red bell pepper
1 yellow pepper
2 oz red onion, finely chopped
2 oz ripped basil
6 cloves roasted garlic
2 oz extra virgin olive oil, divided
squeeze of lemon juice
salt and pepper
4 oz fresh mozzarella cheese
Italian round loaf bread, sliced about 1 inch thick and toasted

Lightly coat peppers in olive oil and grill on medium heat for char marks, remove, allow to cool and chop.
In a large bowl, mix peppers with onion, basil, garlic, olive oil, lemon juice, salt and pepper.
Lay cheese on top of toasted bread, and top with pepper mixture.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

