



# MELTY MOZZARELLA

Crostini w/ Peach-Basil Topping

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### PREP TIME

20 minutes



### RECIPE INFO

Makes 10 servings

### INGREDIENTS

- 1 baguette
- 8 oz. mozzarella shreds
- 1 peach, diced
- 1¾ oz. fresh basil, julienned

### Crostini Seasoning

- 3 tbsp. olive oil
- ⅛ tsp. red pepper flakes
- 1 tsp. dried basil
- 1 tsp. dried oregano
- 1 clove minced garlic
- ¼ tsp. salt
- ⅛ tsp. ground black pepper

### DIRECTIONS

Preheat oven to 375 degrees F. Whisk together crostini seasoning. Slice baguette into 1/3" slices. Lightly dip 10 baguette slices into the crostini seasoning. Place seasoning side up on a baking sheet. Sprinkle each slice generously with mozzarella. Place baking sheet in oven for 5 minutes or until cheese is melted and lightly golden brown. Toss diced peach with the julienned basil. Top each bread piece with a spoonful of the peach mixture. Serve immediately and enjoy!