Cellar-Style Bruschetta

 Prep | 10 MINUTES  
 Bake | 8 MINUTES  
 Yield | 2 SERVINGS

**Ingredients**

- Hoagie roll (or preferred bread)
- Olive oil
- 1–2 minced garlic cloves
- 1/2 cup fresh mozzarella chunks
- 2 tablespoons fresh basil
- 1 medium tomato, diced
- Balsamic vinegar
- Brown sugar

**Directions**

1. Cut a hoagie roll in half, with the soft sides facing upwards.

2. Coat the top of the bread with olive oil and minced garlic (don’t get too liberal with the olive oil, just make sure the top is evenly coated).

3. Bake in an oven until golden brown (400 degrees for about 8 minutes, but check halfway through as all ovens will vary). The bread should be slightly crispy.

4. Afterward, top with fresh mozzarella chunks, chopped basil, and diced tomatoes.

5. If desired, drizzle with a balsamic glaze over the top of the veggies. Balsamic glaze can be made easily by adding balsamic vinegar to a sauce pan and bringing to a simmer. Stir occasionally and remove from heat after it has reached a thicker, syrupy consistency. Adding a little brown sugar to sweeten is ideal!

Enjoy!