# **Potato Bruschetta**



**Recipe by:** Potatoes USA

**Website Link:** https://www.potatogoodness.com/recipes/yellow-potato-bruschetta/

**Servings:** 4

**Preparation Time:** 10 minutes

**Cooking Time:** 20 minutes

**Total Time:** 30 minutes

**Ingredients:**

* 1-pound Yellow Potatoes, sliced ½ inch thick slices
* 2 tablespoons Extra Virgin Olive Oil
* As Needed Salt and Pepper
* 1 cup Cherry Tomatoes, cut into quarters
* 1 cup Ciliegine Mozzarella (Cherry sized Mozzarella), cut into quarters
* ¼ cup Red Onions, chopped fine
* ¼ cup Fresh Basil, Chopped

**Directions:**

1. Rinse, scrub and slice the potatoes into ½ inch slices.
2. Place the potatoes in a pot and cover with water, just enough to cover them.
3. Place over high heat and bring to a boil. Reduce the heat to medium, and allow the potatoes to cook for 8-10 minutes or until they can be pierced easily with the tip of a knife. Drain the potatoes and arrange them on a plate.
4. Heat a grill pan or an outdoor grill to medium high. Brush the potatoes with the olive oil and place on the grill for 3-5 minutes on each side or until grill marks are achieved. Remove from the heat and arrange the grilled potatoes on a platter.
5. In a medium-sized bowl combine the tomatoes, mozzarella, red onions and basil. Adjust the seasoning to your liking using salt and pepper.
6. Divide the tomato and mozzarella mixture evenly amongst the grilled potato slices and serve immediately.