Hot Tomato Cheese Dip

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A melty mix of tomatoes, peppers, and cheese with a golden panko crust-comfort in every bite, best enjoyed warm with toasted baguette slices.

Timing

Prep time	Total time	Skill level
15 mins	**45 mins**	**Easy**

What You'll Need

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- 2 medium tomatoes finely chopped
- 1 cup of cherry tomatoes quartered
- 1/3 red pepper diced small
- 1/3 yellow pepper diced small
- 1/3 green pepper
- ¼ Vidalia onion diced small
- ½ cup panko bread crumbs (reserve half for topping)
- Optional: 1/3 jalapeno pepper finely chopped

- [ ] Salt and pepper
- [ ] ½ cup grated greyer cheese (reserve half for topping)
- [ ] ½ cup grated mozzarella cheese (reserve half for topping)
- [ ] ¼ cup chopped fresh chives (reserve half for topping)
- [ ] 4 leaves of basil chopped fine.
- [ ] Sprigs of basil for garnish
- [ ] Drizzle of olive oil
- [ ] ½ French Baguette cut thin to make toasts

Directions

1. Preheat oven to 350 f
2. Mix all ingredients in a bowl.
3. Grease a 6 “ shallow cast iron or oven-proof pan and put ingredients into the pan. Make sure it is gently packed.
4. Topping with rest of ingredients and drizzle with olive oil
5. Bake for 20 minutes until dip has firmed up and contents are baked through.
6. Cut baguette diagonally ½ inch wide, brush with olive oil and bake for 5 minutes at 350 f