

## Baked Tomato Bruschetta Dip with Triple Cheeses

### Ingredients

#### The Cheese Base:

6 oz cream cheese softened to room temperature

½ cup low-moisture mozzarella shredded

½ cup Parmesan freshly grated

#### The Bruschetta Topping:

1 cup cherry tomatoes halved (or 1 medium tomato, seeded and chopped)

2 cloves garlic grated

1 tsp. Olive oil

½ tsp. Dried oregano

¼ tsp. Red pepper flakes (optional)

1 tbsp fresh basil leaves chopped

A pinch of salt to taste

#### To Finish:

1 tbsp balsamic glaze

Handful fresh basil leaves to garnish

#### To Serve:

Grilled Crostini Pita Chips or Crackers

### Directions

1. Preheat oven to 375°F (190°C).
2. Spread the softened cream cheese in an even layer across the bottom of a small baking dish.
3. Top the cream cheese with the shredded mozzarella, then the Parmesan, in an even layer.
4. In a mixing bowl, combine the cherry tomatoes, grated garlic, olive oil, dried oregano, red pepper flakes (if using), chopped basil, and a pinch of salt. Toss to combine.
5. Spoon the tomato mixture evenly over the cheese layer.
6. Bake for 20–25 minutes, until the cheese is golden and bubbling at the edges and the tomatoes are soft and beginning to caramelize.
7. Remove from the oven. Drizzle immediately with balsamic glaze and scatter fresh basil leaves on top.
8. Serve warm with grilled crostini, pita chips, or crackers.

## Notes

Make ahead: Assemble the dish up to 8 hours in advance, cover, and refrigerate.

Let it sit at room temperature for 20 minutes before baking.

- Leftovers: Keep in an airtight container for up to 3 days. Reheat in the oven at 350°F for best texture, or microwave individual portions for 30–40 seconds. Leftovers are particularly good spread on crispy sourdough toast the next morning.
- Tomato tip: If using regular tomatoes, remove the seeds before chopping to prevent excess moisture in the topping. Roma tomatoes work especially well.
- Cream cheese tip: Cold cream cheese will not spread cleanly. Give it at least 30 minutes at room temperature before you start.