



Published on *Nature's Own Bread* (<http://naaturesownbread.com>)

[Home](#) > Italian Caprese Hors d'Oeuvres

Italian Caprese Hors d'Oeuvres



Honey Wheat

Topped with creamy mozzarella cheese, fresh tomato slices and black olives, squares of Honey Wheat Bread become a fun and flavorful appetizer.

Total Time:

15
MIN

Number of Ingredients:

7

Servings:

24

Level:

Medium

Ingredients:

6 slices Nature's Own Honey Wheat Bread, crusts removed, toasted

6 slices mozzarella cheese

24 slices plum tomato (use small-sized tomatoes)

garlic salt

1 can (2-1/4 ounces) sliced black olives, drained

extra-virgin olive oil

chopped or sliced fresh basil

Instructions:

Preheat oven to 350°F

Cut each toasted bread slice into 4 squares; place in single layer on baking sheet.

Cut each cheese slice into 4 squares.

Place 1 cheese square and 1 tomato slice on each bread square.

Season tomatoes with garlic salt.

Arrange olive slices over tomatoes.

Drizzle lightly with oil.

Bake 7 to 8 minutes or until cheese melts.

Garnish with basil.

Serve warm.

Cooks Notes:

Submitted by Sonia (Florida).

Source URL: <http://naturesownbread.com/recipe/italian-caprese-hors-doeuvres>