

Goat Cheese and Sun-Dried Tomato Crostini

Toasted crostini are slathered with tangy goat cheese then topped with sweet sun-dried tomatoes, fresh basil and a drizzle of balsamic glaze.

YIELD: 20 CROSTINI

PREP TIME 10 minutes

COOK TIME 8 minutes

TOTAL TIME 18 minutes

Ingredients

- 4-6 ounces goat cheese, room temperature
- Jar of sun-dried tomatoes, chopped
- Balsamic glaze (store-bought or you can make it)
- Fresh basil leaves, torn or julienned (roll the basil leaf then slice into ribbons)
- 12 ounce baguette (any kind of rustic bread will do)
- Fresh garlic clove
- Olive oil for brushing

Instructions

1. Preheat oven to 350 degrees.
2. Slice bread into 1 inch round and place on a baking sheet. Rub each piece of bread with the fresh garlic clove then brush or drizzle olive oil on each crostini. Toast in the oven for 6-8 minutes or until lightly toasted. Let cool slightly before adding goat cheese.
3. Add goat cheese to a bowl and warm in microwave for 15 seconds, whisk well then spread goat cheese on each crostini, top with sun dried tomatoes, a drizzle of balsamic glaze, and fresh basil.
4. To make balsamic glaze, pour 1/2 – 1 cup (depends on much you want to make) into a sauce pan and place over medium heat. Bring to a simmer and turn to low and simmer until thickened. The balsamic should coat the back of a spoon. Should take 3-5 minutes. Watch carefully so it doesn't burn! Enjoy!

Source: <https://www.stuckonsweet.com/goat-cheese-and-sun-dried-tomato-crostini/>