

MicroBlend Crostini

FROM: JENN ARNDT, RD

You'll need:

- 1 container Twisted River Farms Micro-Blend
- 1 medium baguette bread
- 1 package Boursin cheese garlic and shallot
- 1/2 lemon, juiced
- Olive oil
- Salt

start by:

- 1. Preheat the oven to 400 degrees. Slice the baguette bread into 1/4-1/2 inch slices. Place the bread slices on a lightly greased baking sheet and spray baguette pieces with oil to lightly coat. Place in the oven for 5 minutes on the top shelf until lightly golden brown and crispy. Do not overcook.
- In a small bowl toss micro greens with lemon juice, drizzle of olive oil, and a hearty pinch of salt.
- Once slices are crispy and cooled, add about 1-2 tsp Boursin cheese spread to the crostini to coat well. Add lightly dressed microgreens to the top of the crostini. Place on a platter of your choice and serve immediately.



Serves:
20 crostini's
Prep time: 15 min
Cook time: 5 min



Notes:
