

Smoked Salmon & Goat Cheese Crostini

6 SERVINGS 5 MINUTES



INGREDIENTS

- 1/4 cup Goat Cheese
- 4 1/3 ozs Sourdough Baguette (sliced, toasted)
- 1 3/4 ozs Smoked Salmon
- 2 tbsps Fresh Dill (chopped)

DIRECTIONS

- 01 Spread the goat cheese evenly onto the toasted baguette slices. Top with smoked salmon and dill. Enjoy!

NOTES

LEFTOVERS

Best enjoyed immediately.

SERVING SIZE

One serving is equal to approximately two crostinis.

ADDITIONAL TOPPINGS

Top with capers.

GLUTEN-FREE

Use a gluten-free baguette or gluten-free crackers instead.

