



SNACKS

V

APPLE GOAT CHEESE BRUSCHETTA

This non-traditional bruschetta recipe is topped with apple and goat cheese for sweet, tart, and earthy flavors all in a couple delicious bites. Individually assemble these simple apple goat cheese bruschetta for the best flavor, but you can also mix the honey and oregano into the goat cheese so it's less crumbly.

SERVINGS:

12 bruschetta

PREP TIME:

5 minutes

COOK TIME:

5 minutes

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- ☐ 1 medium Granny Smith apple (or other tart apple)
- ☐ 4 ounces goat cheese
- ☐ ~1 Tablespoon honey
- ☐ ~1 ½ teaspoon dried oregano
- ☐ Salt

INSTRUCTIONS:

1. Turn on broiler. Slice baguette into 12 pieces, about ½ inch thick. (don't cut on a diagonal, to get more goat cheese per bite). Place each bread slice on a baking sheet. Brush a little olive oil on one side of each slice of bread. Broil bread until lightly browned. Check frequently.
2. Cut apple into 12 slices, cut each slice in half, then cut each slice widthwise.
3. Spread goat cheese onto top of each slice of bread. Top cheese with 2 halves of a slice of apple. Drizzle honey on each slice, then sprinkle dried oregano on each, and add a pinch of salt. Serve immediately.

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