

Arcadian Harvest® Classic with Goat Cheese Crostini

Servings

4

Calories

390

Prep Time

15 minutes

Total Time

20 minutes

Skill Level

Medium

Ingredients

- 5 cups Mann's Arcadian Harvest® Classic
- Vinaigrette (recipe below)
- 8 ½ Baguette slices, diagonally cut (about 4" long x 1 ½" wide)
- 8 tablespoons Goat cheese, fresh, soft
- 2 tablespoons Sun-dried tomatoes, oil packed, drained & chopped
- 2 tablespoons Pine nuts, toasted

Vinaigrette

- 2 clove Garlic, peeled, halved
- ¼ cup olive oil, extra virgin
- 1 tablespoon Basil, fresh, chopped
- 2 tablespoon Red wine vinegar
- 2 tablespoon Dijon mustard



The Method

Preheat broiler. Spread each baguette slice with 1 tablespoon of goat cheese. Arrange on baking sheet, cheese side up.

Whisk oil, vinegar, and garlic in large bowl to blend. Add Arcadian Harvest®, sun-dried tomatoes and pine nuts; toss to combine. Season salad to taste with salt and pepper. Divide salad between 4 plates.

Broil crostini just until cheese softens and begins to melt, about 1 minute. Arrange 2 crostini atop each salad.

Nutrition Facts

Serving Size: 383g | Servings: 4

Amount Per Serving

Calories 390 | Total Fat 13g (sat fat 5g trans 0g) | Cholesterol 15mg | Sodium 850mg | Total Carbohydrate 50g | Dietary Fiber 0g | Sugars 3g | Protein 18g | Vitamin D 0% | Calcium 20% | Iron 40% | Potassium 10%