

STRAWBERRY & GOAT CHEESE CROSTINI

Recipe From: Christa Hudson, MS, RD, LD

1 French baguette*

1 lb fresh strawberries, cored and finely chopped*

2/3 cup finely chopped arugula*

1 Tbsp balsamic vinegar

1/2 Tbsp olive oil

Salt and ground black pepper to taste

4 oz goat cheese, room temperature*

*Find these ingredients at [#CapeRiverFrontMarket](#)

1. Preheat broiler.
2. Slice baguette into half-inch thick slices. Spread out on an even layer on a baking sheet. Place under the broiler until tops of baguette slices are toasted. Remove, flip slices, and broil until the other sides are toasted. Set aside to cool.
3. In a large bowl, combine strawberries, arugula, balsamic vinegar, and olive oil. Season with salt and pepper to taste. Set aside.
4. Spread a thin layer of goat cheese on top of each baguette slice and top with strawberry mixture. Garnish with more arugula and ground black pepper, if desired.

