



Goat Cheese Marinara Crostini

Ingredients List

- 1 eight ounce goat cheese log
- 1 jar of marinara or any jarred pasta sauce
- Sliced baguette or French/Italian bread



Directions

1. Preheat oven to 350°F.
2. Slice baguette into ½-inch pieces on the diagonal. Place on a baking sheet.
3. Place goat cheese in the bottom/middle of a baking dish and surround with the pasta sauce of your choice. Leave a little cheese peeking out at the top rather than completely covering the cheese.
4. Place marinara dish and bread in the oven. Bake everything for 10-15 minutes until bread (crostini) is golden brown and marinara is slightly bubbling.
5. Place baking dish in the middle of a big platter. Surround with crostini and a few spreading knives.

NOTE: Check the label on the marinara jar. Select the brand with the lowest sugar and sodium per serving. There is a difference among brands.