OFF THE EATEN PATH® Goat Cheese & Apple Crostini

Ingredients

- 2 tbsp balsamic glaze
- 2 tbsp liquid honey
- 1 apple, cored and cut into 24 thin slices
- 1 bag Veggie Crisps
- 1/2 cup (4 oz) spreadable goat cheese
- 1 tbsp fresh thyme leaves
- 1/4 tsp sea salt

How to make it

- 1. In small bowl, stir together balsamic glaze and honey until blended.
- Cut apple slices in half. Place 2 overlapping halves on each OFF THE EATEN PATH® Veggie Crisps. Top each with 1 tsp goat cheese and drizzle with 1/2 tsp honey balsamic glaze.
- 3. Garnish evenly with thyme and sprinkle with sea salt.



PREP TIME

10 min

COOK TIME 0 min

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TOTAL

TIME

10 min

SERVINGS

4-6

Made with



Veggie Crisps