



Aunt Nellie's[®]

BEET & GOAT CHEESE CROSTINI

SERVES: MAKES 24 SERVINGS
PREP TIME: 20 MINUTES
STANDING TIME: 15 TO 30 MINUTES

INGREDIENTS

- 1 jar (16 oz.) Aunt Nellie's Sliced Pickled Beets
- 1/2 cup yellow, red or combination cherry tomatoes, cut into small dice (optional)
- 1 tablespoon balsamic vinegar
- 2 tablespoons chopped fresh basil
- 8 oz. fresh goat cheese, plain or with pepper
- Freshly ground black pepper
- 24 oven-baked Italian-style bread rounds

INSTRUCTIONS

1. Preheat Drain beets well; cut into 1/4-inch dice. Measure 1-1/2 cups diced beets. (Reserve remaining for use in salads.) In medium bowl, combine beets, tomatoes, if desired, vinegar and basil. Let stand 15 to 30 minutes for flavors to blend.
2. To serve, spread about 1 generous teaspoon of goat cheese on each toast and top with the beet mixture. Sprinkle with freshly ground black pepper. Serve immediately.

FIND IT ONLINE:

<https://auntnellies.com/2017-4-26-beet-goat-cheese-crostini/>

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