

# Pesto, Goat Cheese, and Tomato Crostini

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You can find the recipe for Lemony Basil Pesto by searching "pesto" in the search section of my site!

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## Ingredients

- 1 baguette; or any bread you like!
- 4-6 oz goat cheese, room temperature
- pesto; I recommend my recipe for Lemony Basil Pesto
- 1 pint fresh tomatoes
- Olive oil
- salt; preferably sea salt or kosher salt



## Instructions

1. \*Heat the grill and make sure that it is clean
2. \*Slice the baguette on an angle to make longer slices; about ½ to 1 inch thick
3. \*Drizzle olive oil on both sides of the bread so that each side is evenly covered; using a pastry brush can help as well
4. \*Place the bread directly on the grill and close the top
5. \*Cook until you can see grill marks and the bread becomes golden
6. \*Flip over and grill the other side
7. \*Remove the bread from the grill
8. \*Spread a good amount of goat cheese on each slice of the bread
9. \*Spread a teaspoon or so of the pesto over the goat cheese on each piece of bread
10. \*Slice the tomatoes into thin slices and place them on the pesto and goat cheese
11. \*Sprinkle with a small amount of salt to taste

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/pesto-goat-cheese-and-tomato-crostini/>