



Goat Cheese Crostini with Pumpkin Seeds & Butternut Squash Seed Oil

Ingredients:

1 thin baguette, sliced into rounds

2 Tbsp butternut squash seed oil

4 oz herb goat cheese

¼ cup roasted salted pumpkin seeds (pepitas)

Pumpkin seed oil for drizzling

Preheat oven to 375 degrees F. Brush baguette slices with butternut squash seed oil and place on baking pan. Bake in preheated oven for 6 minutes or until lightly toasted. Remove from oven and allow to cool. In small mixing bowl, gently stir goat cheese with spoon to make spreadable. Immediately before serving, spread baguette slices with generous amount of goat cheese. Sprinkle with toasted pumpkin seeds and a drizzle of pumpkin seed oil. Serves 8-10.