

Creamy Sundried Tomato Goat Cheese Spread

1 14-inch French baguette
3 tablespoons extra virgin olive oil, divided
1 (8 oz.) package cream cheese, softened
1 (4 oz.) package Culinary Tours Garlic & Herb Goat Cheese
3 tablespoons chopped, oil packed sundried tomatoes,
well drained
2 tablespoons toasted pine nuts
Snipped fresh chives

Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush 2 tablespoons oil over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Combine cream cheese and goat cheese in a medium bowl until blended, stir in sundried tomatoes. Spoon cheese mixture into a 2-cup ovenproof dish. Bake 15 to 18 minutes or until edges are lightly browned. Drizzle remaining oil over cheese. Top with pine nuts and chives. Serve with toasted baguette slices. 24 appetizers.



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by Becky Roller 06/19/20