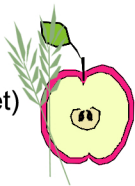


Pecan crusted Goat Cheese & Micro Greens with Crisp Apple Maple Brushed Crostini

- 1 4 oz. log chilled goat cheese rolled in 1/2 inch balls
- 3/4 cup chopped toasted pecans
- 1 1/2 cup micro greens (I found at Golden Fig, and at Mill City Farmers Market)
- 1 t. chopped fresh rosemary
- 1/2 t. salt
- 1 baguette, sliced and toasted for crostini
- 1/4 c. Crisp Apple Maple Dressing
- ! cup very thin slices crisp tart red apple.



Mix pecans, rosemary and salt. Roll the goat cheese balls in the nut mixture, and flatten into little discs shaped croutons-
.Brush each baguette slice with olive oil, and toast in 250 degree oven till evenly browned, cool to room temp.
Brush each crostini with Salad Girl Crisp Apple Maple Dressing, layer with apple slice a pinch of microgreens and the goat cheese crouton, enjoy!