

Artichoke and Goat Cheese Spread with French Bread Crostini

Total Time: 5 min; Prep: 5 min; Yield: 3 cups

Ingredients

- 1 can artichoke hearts, well drained
- 1 pound mild soft goat cheese, such as Montrachet
- 2 tablespoons olive oil
- 2 teaspoons lemon juice
- 1 teaspoon finely grated lemon zest
- 3/4 teaspoon minced garlic
- 1 1/2 teaspoons dried parsley leaves
- 2 tablespoons finely-chopped fresh chives
- 1/2 teaspoon coarsely ground black pepper
- 1/4 teaspoon crushed red pepper flakes
- Salt to taste

French Bread Crostini:

- 1 (18-inch) loaf French baguette
- 1/2 cup extra-virgin olive oil
- 1/2 teaspoon coarse salt
- 1/2 teaspoon freshly ground black pepper

Directions

In a food processor, add the artichoke hearts, goat cheese, olive oil, lemon juice, lemon zest, garlic, parsley, chives, pepper, crushed red pepper, and salt and process until smooth and creamy. Taste and adjust the seasoning if necessary. Place in a nonreactive bowl and refrigerate until ready to serve, up to 2 days in advance.

French Bread Crostini: Preheat oven to 325 degrees F. Cut bread into 1/4-inch round or oval slices and place on 1 large or 2 small baking sheets. Brush 1 side of each slice lightly with the olive oil, and lightly season with the salt and pepper. Bake until crisp and golden brown, 10 to 15 minutes. Remove from the oven and cool before serving.

Wonton Wrappers: You can substitute wonton wrappers for the crostini. Preheat oven to 325°. Brush one side of the wrapper with oil and mold into a mini-muffin tin with the oiled side up. Bake 5-7 minutes, cool on a wire rack. Fill with 1/2 to 2/3 teaspoons of artichoke and goat cheese spread.