



# \* RECIPE \*

TITLE: BUTTERNUT SQUASH & GOAT CHEESE CROSTINI

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5 MINUTES

PREP TIME

25 MINUTES

COOK TIME

## \* INGREDIENTS

HOMEMADE REDWOOD HILL GOAT YOGURT

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(1) MEDIUM SIZED BUTTERNUT SQUASH

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(1) FRENCH BAGUETTE

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(2) TBPS OF OLIVE OIL

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ARUGULA

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RED PEPPER FLAKES

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SALT & PEPPER TO TASTE

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## \* INSTRUCTIONS

1) PREHEAT OVEN TO 350 DEGREES

2) SLICE BAGUETTE AND ARRANGE PIECES ONTO A BAKING SHEET. DRIZZLE SLICES WITH OLIVE OIL AND TOAST FOR 10 MINUTES UNTIL GOLDEN BROWN

3) CUT YOUR BUTTERNUT SQUASH IN HALF AND DISCARD THE SEEDS. CUT THE SQUASH INTO CUBES AND PLACE THEM ONTO AN OILED SKILLET OVER MEDIUM HEAT

4) SEASON THE BUTTERNUT SQUASH WITH SALT AND PEPPER, STIRRING OCCASIONALLY. THE SQUASH ARE DONE WHEN TENDER

5) ONCE YOUR BAGUETTE SLICES ARE READY, SPREAD YOUR HOMEMADE GOAT CHEESE ON EACH SLICE

6) ADD A FEW ARUGULA LEAVES ON TOP OF THE CHEESE SPREAD, FOLLOWED BY THE BUTTERNUT SQUASH. GARNISH WITH RED PEPPER FLAKES