



Goat Cheese & Roasted Peach Toasts

Prep: 20 minutes • Bake: 25 minutes • Serves: 6

- 1 (14-ounce) Vienna baguette, cut diagonally into 12 (½-inch-thick) slices
- Olive oil nonstick cooking spray
- 12 frozen peach slices, thawed
- 1 small red onion, thinly sliced
- 2 tablespoons unsalted butter, melted
- 1 tablespoon maple syrup
- 1 package (8 ounces) chèvre goat cheese, softened
- 1 tablespoon finely chopped fresh sage plus additional for garnish
- 1 teaspoon fresh cracked black pepper plus additional for garnish

1. Adjust 2 oven racks to upper and lower positions; preheat oven to 425°. Line 2 rimmed baking pans with parchment paper.

2. Place baguette slices in single layer on 1 prepared pan; spray with nonstick cooking spray. In medium bowl, toss peaches, onion, butter and syrup; spread on second prepared pan.

3. Bake bread 10 minutes or until crisp, turning once; bake peach mixture 25 minutes or until tender and caramelized, turning once.

4. In large bowl, with mixer on medium speed, beat cheese, sage and pepper 3 minutes or until smooth and fluffy. Spread cheese mixture onto baguette toasts; top with peaches and onion slices. Garnish with sage and pepper.

Approximate nutritional values per serving:

*358 Calories, 14g Fat (8g Saturated), 37mg Cholesterol,
460mg Sodium, 45g Carbohydrates, 1g Fiber, 12g Sugars,
14g Protein*