

# Holiday Fruit Crostini

Prep: 10 minutes | Cook: 5 minutes | Total: 15 minutes

Yield: 6 servings | Serving Size: 2 crostini slices

## Ingredients

- 1 (6-inch) bread baguette or sub/hoagie roll
- 1 tablespoon olive oil
- ½ cup fresh fruit, sliced or chopped if needed (one type or a combination; e.g. apples, pears, figs, cranberries, raspberries)
- 1 teaspoon balsamic vinegar, white wine vinegar, or lemon juice
- 1 teaspoon honey
- ¼ teaspoon ground black pepper
- ¼ teaspoon salt
- 12 teaspoons (¼ cup) crumbled goat cheese or shaved parmesan, divided

## Directions

1. Preheat the oven to 375°F.
2. Slice the bread diagonally into 12 slices, about ½-inch-thick. Place the bread slices on a baking sheet and brush with the olive oil.
3. Bake until toasted, about 5 minutes, flipping about halfway through the cooking time.
4. Add the fruit, vinegar or lemon juice, honey, salt, and black pepper to a small mixing bowl. Toss to combine.
5. Divide the fruit mixture, between the bread slices (~1 tablespoon each). Top each slice 1 teaspoon of the cheese, then serve.

## Recipe Notes

- Garnish with chopped fresh thyme leave for a savory twist.
- Cubed brie can be used in place of the cheese. Bake until melted.

Nutrition Facts Per Serving: Calories: 105 | Total Fat: 6 g | Saturated Fat: 2.5 g  
Sodium: 195 mg | Total Carbohydrate: 9 g | Dietary Fiber: 1 g | Protein: 4 g

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