

*Crostini with Walnut  
Parmesan Cream &  
Sun-Dried Tomatoes*

**Ingredients:**

- 24 baguette slices cut ½" thick
- 1/8 cup olive oil
- ¼ cup basil pesto
- ¼ cup chopped sun-dried tomatoes
- ¼ cup walnuts, chopped
- Garnishes: fresh basil or microgreens

**Directions:**

1. Preheat oven to 350°F.
2. Brush 1 side of each baguette with olive oil and bake until toasted.
3. Top each slice with 1 teaspoon pesto and 1 ½ teaspoons walnut Parmesan cream.
4. Sprinkle with sun-dried tomatoes and walnuts.
5. Garnish with basil or microgreens.