



Lemon Dill Crostini

2 pouches (2.6 oz.) StarKist® Salmon Creations®, Lemon Dill
1 small baguette, cut in ¼ inch slices
¼ container (1.3 oz.) of Boursin® Herb and Garlic cheese
2 Tbsp. capers, drained
Red or yellow pepper slivers for garnish

Directions:

1. Preheat broiler. Place baguette slices on sheet tray.
2. Toast baguette slices on each side and cool.
3. Spread each slice with ~ 1 tsp. cheese
4. Top with ~ 1 Tbsp. Salmon Creations and top with 4 – 6 small capers.

Makes: ~ 18 crostini | Prep Time: 10 minutes | Cook Time: 2 – 5 minutes.