

# Lemon Pepper Apple Crostini

2 pouches (2.6 oz. each) StarKist E.V.O.O.™ Yellowfin

Tuna with Lemon Pepper in EVOO

½ French baguette sliced into 18, ¼ inch thick slices

1-½ Tbsp. extra virgin olive oil

18 tsp. goat cheese (~ 1/3 cup)

18 small spinach leaves

½ golden delicious apple, cored and sliced into 18 thin slices

1 Tbsp. chopped walnuts (optional)

2 Tbsp. chopped chives



## Directions:

1. Preheat broiler.
2. Brush baguette slices on each side with olive oil and place on a rimmed sheet pan.
3. Broil until browned on both sides (~ 2 minutes per side). Allow to cool and place on a serving platter.
4. Spread 1 tsp. goat cheese on each crostini.
5. Top with a spinach leaf, then a slice of apple.
6. Place ~ 1-½ tsp. of tuna on top of each apple slice. Sprinkle with walnuts (if desired) and chives.

Servings: 18 crostini | Prep Time: 20 minutes | Cook Time: 4 minutes

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