

# Crostini Two Ways

with Tomato & Fetta | Smoked Salmon & Goat Cheese

Grab your Meal Kit with this symbol



Mini Baguettes



Garlic & Herb Seasoning



Tomato



Parsley



Lemon



Balsamic Glaze



Fetta Cubes



Dill Goat Cheese



Creamy Pesto Dressing



Cold-Smoked Salmon

 **Recipe Update**

Farmers across Australia are still experiencing the impacts of the recent heavy rains. This is affecting our supply of fresh veggies and as such, you may notice some changes to your ingredients. Don't worry, your recipe will be just as delicious!

Prep in: **15 mins**  
Ready in: **15 mins**

Start the feast with a colourful spread of crisp crostini. Topped with goat cheese and smoked salmon plus tomato and fetta, these bright bites are definitely the toast of the town!

**Pantry items**

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Two oven trays lined with baking paper

## Ingredients

	4-6 People
<b>olive oil*</b>	refer to method
mini baguettes	3
garlic & herb seasoning	1 medium sachet
tomato	2
fetta cubes	1 small packet
lemon	1
cold-smoked salmon	1 packet
dill goat cheese	1 packet (80g)
creamy pesto dressing	1 packet (100g)
balsamic glaze	drizzle
parsley	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2000kJ (477Cal)	948kJ (226Cal)
Protein (g)	13.6g	6.5g
Fat, total (g)	30.9g	14.6g
- saturated (g)	6.0g	2.9g
Carbohydrate (g)	34.8g	16.5g
- sugars (g)	6.4g	3.0g
Sodium (mg)	1090mg	516mg

The quantities provided above are averages only.

\*Nutritional information is based on 5 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the crostini

- Preheat oven to **220°C/200°C fan-forced**. Slice **mini baguettes** on an angle into 1cm-thick slices.
- In a large bowl, combine **garlic & herb seasoning** and 1/4 cup of **olive oil**. Add **baguette slices**, then toss until well coated.
- Divide **baguette slices** between two lined oven trays. Spread out in a single layer. Bake until golden and crisp, **5-6 minutes**.

**TIP:** You can bake the baguette slices directly on oven wire racks if you prefer!

3



## Assemble the tomato crostini

- Spread a layer of **creamy pesto dressing** over remaining baked **crostini**.
- Top with sliced **tomato**. Sprinkle with crumbled **fetta**. Drizzle with **balsamic glaze**.

2



## Get prepped & assemble the salmon crostini

- Thinly slice **tomato**. Crumble **fetta cubes**. Zest **lemon**, then slice in half. Tear or slice **cold-smoked salmon** into small pieces.
- Spread **dill goat cheese** over 1/2 the baked **crostini**. Top with **smoked salmon** and a squeeze of **lemon juice**. Sprinkle with **lemon zest**. Season with **pepper**.

**TIP:** Roll or fold the salmon pieces to give the crostini some height!

4



## Serve up

- Arrange the tomato and fetta crostini and smoked salmon crostini on serving platters.
- Tear over **parsley** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



2022 | CW30

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)