



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Crostini with Slow-Roasted Tomato “Jam” and Goat/Vegan Cheese

3 pints cherry tomatoes, or equivalent large tomatoes, chopped
6-8 cloves garlic, minced
¼ cup (packed) basil leaves, plus extra for garnish
About ¼ cup extra virgin olive oil, plus extra for the crostini
Salt and pepper to taste
1 large baguette, sliced thin crosswise
4 oz. goat cheese or other vegan cheese (try Miyoko’s smoked mozzarella!)

Preheat oven to 400 degrees. Line a roasting pan (or casserole pan) with parchment or foil.

Place tomatoes, garlic, basil, olive oil, salt and pepper into the pan, and mix to coat tomatoes with the oil. Roast in the oven until tomatoes are starting to darken and the juices are nearly evaporated, about 45-60 minutes. Set aside.

For the crostini, lay the bread slices out in an even layer on a sheet pan, brush with oil and sprinkle with salt and pepper. Bake until golden and crispy, about 10 minutes.

To assemble, spread some of the tomato “jam” on the crostini and top with a bit of cheese. Garnish with a thin slice of fresh basil. Transfer to a serving platter and enjoy!

Serves 4-6 as an appetizer.

*Recipe demonstrated by Lauren Gucik, Youth Cooking Pilot
Program Manager at Sustainable Solano.*

**Buy local! Get produce for this recipe from small Solano County farms.
Visit <http://sustainablesolano.org/local-food/> for resources and information.**