



# GOAT CHEESE, WALNUT AND HONEY CROSTINI

with Fennel and Strawberry-Rhubarb Salad



## HELLO RHUBARB

A rhizome commonly used in desserts, known for its tart flavour

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 713



Rhubarb, chopped



Red Wine Vinegar



Strawberry Jam



Demi-Baguette, 6-inch



Fennel, sliced



Goat Cheese



Walnuts, chopped



Dijon Mustard



Spring Mix



Honey



## BUST OUT

- Small Pan
- Baking Sheet
- Large Bowl
- Whisk
- Salt
- Pepper
- Olive or Canola oil

## INGREDIENTS

2-person

- Rhubarb, chopped 1 pkg (170 g)
- Red Wine Vinegar 9 1 bottle (2 tbsp)
- Strawberry Jam 2 pkg (2 tbsp)
- Demi-Baguette, 6-inch 1 1
- Fennel, sliced 1 pkg (170 g)
- Goat Cheese 2 1 pkg (113 g)
- Walnuts, chopped 5 1 pkg (56 g)
- Dijon Mustard 6,9 1 pkg (1 ½ tsp)
- Spring Mix 1 pkg (113 g)
- Honey 1 pkg (1 tbsp)

## ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

## START STRONG

Preheat your broiler to **high** (to broil the fennel, walnuts and bread).



**1 PICKLE RHUBARB** Wash and dry all produce. Heat a small pan over medium-low heat. Add the **rhubarb**, **vinegar** and **jam**. Cook until fork-tender 3-4 min. Transfer to a large bowl.



**2 TOAST** Meanwhile, slice the **baguette** into ½-inch slices. Arrange **baguette slices** on one side of a baking sheet. Brush the tops with **oil**. Pour the **walnuts** on the other side of the baking sheet. Toast in the centre of the oven until golden-brown, 1-3 min. (**TIP:** Keep an eye on them so they don't burn!) Transfer to a plate.



**3 BROIL FENNEL** Toss the **fennel** on the same baking sheet with a drizzle of **oil**. Season with **salt** and **pepper**. Broil in the centre of the oven, stirring halfway through cooking, until golden-brown, 4-6 min.



**4 ASSEMBLE SALAD** In a large bowl with the **pickled rhubarb**, whisk in the **mustard** and a drizzle of **oil**. Season with **salt** and **pepper**. (Taste and add more oil if you need it!) Add the **spring mix**. Toss to combine.



**5 FINISH AND SERVE** Spread each **crostini** (toasted baguette) with the **goat cheese**. Sprinkle with **half the walnuts**. Divide the **salad** between plates. Top with the **broiled fennel** and **remaining walnuts**. Serve alongside the crostini. Drizzle the crostini over with **honey**.

## DO THE TWIST!

A fun twist on a classic strawberry and rhubarb combination.