



Mushrooms & Goat Cheese Bruschetta



Recipe by Hannah Moles

TIME	SERVES	COOK TEMP
30 MINUTRS	4-6	

INGREDIENTS	NOTES
<ul style="list-style-type: none"> • 6OZ HERBED GOAT CHEESE (OR ANY KIND OF CREAMY SPREADABLE CHEESE, LIKE RICOTTA, CREAM CHEESE, OR FETA) • 1 BAGUETTE, CUT INTO SLICES • 1/2 POUND OYSTER MUSHROOMS • A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME • 2 TABLESPOONS OF BUTTER • 2-3 CLOVES OF GARLIC • JUICE OF 1/2 A LEMON • SALT AND PEPPER, TO TASTE • OLIVE OIL FOR DRIZZLING 	

DIRECTIONS

- MELT BUTTER IN PAN OVER MEDIUM HEAT. ADD GARLIC AND COOK UNTIL FRAGRANT, 1-2 MINUTES.
- CUT UP MUSHROOMS INTO SMALL STRIPS AND ADD TO PAN. STIR FREQUENTLY TO AVOID BURNING. SEASON WITH SALT AND PEPPER AND ADD LEMON JUICE.
- WHILE THE MUSHROOMS ARE STILL COOKING, PUT BREAD SLICES INTO OVEN OR TOASTER, AND TOAST UNTIL LIGHTLY CRUNCHY AND BROWNEED.
- ONCE MUSHROOMS ARE GOLDEN BROWN, REMOVE FROM HEAT AND ADD FRESH HERBS. STIR TO INCORPORATE AND SET ASIDE.
- REMOVE TOAST FROM TOASTER/OVEN. SPREAD GOAT CHEESE (OR OTHER SPREADABLE CHEESE) ON THE TOPS OF EACH OF THE SLICES IN A NICE EVEN LAYER.
- TOP EACH OF THE SLICES WITH A SPOONFUL OF COOKED MUSHROOMS AND FINISH OFF WITH A LIGHT DRIZZLE OF OLIVE OIL.



31880 Sand Ridge Rd, Lebanon, OR 97355
DolinaFarms.info@gmail.com ~ 541.936.0688