



Cooking in the Kitchen at Olums

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*Delicious Recipes
that are Easy & Nutritious*

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Balsamic Beet Crustini

Serves 8-12

Ingredients:

- 1 multi-grain baguette, thinly sliced
- 6 small beets (~1 cup), roasted, cooled, and chopped (or purchase pre-roasted beets)
- 1 tsp. balsamic vinegar
- 1/4 tsp. sea salt
- 1/4 tsp. black pepper
- 1/2 cup crumbled blue cheese

Directions:

1. In a small bowl mix together the beets, balsamic vinegar, salt, and pepper. Cool mixture in the refrigerator for approximately 30 minutes.
2. Place baguette slices on lined cookie sheet. Toast baguettes in the oven broiler for 3-5 minutes until crisp.
3. Arrange toasted bread slices on the serving platter. Top each slice with 1 tsp. of beet mixture, then top with blue cheese.

Cooking Tip: Do not make ahead of time. Assemble just before serving.