

## Crostini with Boursin Cheese and Tomato-Mango Relish

Prep Time: 15 minutes

Servings: 10-12

Cook Time: 10 minutes

Difficulty: Easy

### Ingredients:

1 French baguette; cut into diagonal slices

Extra virgin olive oil

1 garlic clove; halved

½ pint grape tomatoes; chopped finely

1 mango; chopped finely

1 garlic clove; minced

Salt to taste

Boursin or goat cheese



### Cooking Instructions:

Preheat the oven to 425 degrees.

Place the slices of French baguette onto a baking sheet, spreading them out. Drizzle each slice with extra virgin olive oil. Use a brush to coat the top of each slice evenly.

Bake for approximately 8-10 minutes, or until slightly golden brown and crunchy. Immediately after taking out of the oven, rub each crostini with the cut side of a garlic clove. The heat from the crostini will slowly melt the garlic, infusing it with wonderful garlic flavor. Allow the crostini to cool slightly.

Meanwhile, combine the chopped tomatoes, mango, garlic, a splash of extra virgin olive oil, and a pinch of salt in a small bowl; Mix. Taste for seasonings.

Spread a generous layer of Boursin or goat cheese on each crostini. Top with a teaspoon of the tomato-mango relish. Drizzle with additional extra virgin olive oil right before serving.