

Mushroom Chevre Crostini

Recipe by A Kitchen Hoor (@AKitchenHoor)



Ingredients

- 4 cups mushrooms, sliced
- 1 tablespoon extra virgin olive oil
- 2 teaspoons fresh thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 tablespoons butter
- 4 cloves roasted garlic, minced
- 4 sprigs fresh thyme
- 2 teaspoons fresh sage, minced
- 6 ounces goat cheese
- 1/2 loaf baguette, sliced on an angle

Cooking Directions

1. Preheat oven to 425.
2. Combine mushrooms with olive oil, thyme, salt and pepper. Spread onto a baking sheet lined with aluminum foil coated with cooking spray.
3. Cook for 15 minutes. Stir the mushrooms; making sure to flip them over as much as possible. Cook for another 15 minutes, stir, then another 10 minutes or until browned and the liquid has evaporated. Remove from heat and set aside.
4. Place the butter in a small saucepan with the roasted garlic, fresh thyme sprigs, and fresh sage. Heat on medium-low for 5 to 10 minutes or until the butter becomes aromatic and slightly browned. Remove from heat and strain. Toss the mushrooms with the butter.
5. Remove the butter braised thyme from the stems and place in a small bowl with the garlic, sage and chevre. Stir until well combined.
6. Slice the baguette on an angle and lightly toast. Spread some chevre on a slice of bread, top with mushrooms, and serve.