

# BUTTERNUT SQUASH AND GOAT "CHEESE" CROSTINI

## *Ingredients*

- Homemade Redwood Hill Goat Yogurt "cheese"
- 1 medium-sized butternut squash
- Arugula
- 2 tablespoons of olive oil
- 1 french baguette
- Salt & pepper to taste
- Red pepper flakes



## *Directions*

- Preheat oven to 350 degrees.
- Slice the baguette and arrange the pieces onto a baking sheet.
- Drizzle the slices with olive oil and toast for 10 minutes or until golden.
- Cut your butternut squash in half and discard the seeds. Cut the squash into cubes and place them onto an oiled skillet over medium heat. Season the butternut squash with salt and pepper, stirring occasionally. The squash are done cooking when tender.
- Once your baguette slices are ready, spread your homemade goat "cheese" on each slice. Add a few arugula leaves on top of the "cheese" spread, followed by the butternut squash. Garnish with red pepper flakes.      Enjoy!

Serves approximately 12.

Recipe from Redwood Hill Farm,  
[https://https://redwoodhill.com](https://redwoodhill.com)