



Prosciutto & Goat Cheese Toast

Makes: 4 servings

Prep Time: 2 minutes Cook Time: 6 minutes

Total Time: 10 minutes

Ingredients

- 4 thick slices of crusty bread (sourdough, italian, french, country, etc. all work)
- 4 ounces goat cheese, softened
- 1 tbsp olive oil
- 1 tbsp honey
- 8 slices of prosciutto
- 2 small radishes, shaved paper thin
- 1 tbsp chopped fresh chives

Instructions

Toast the bread in a skillet with olive oil over medium heat until golden and crisp on both sides, about 3 minutes per side. Season with a pinch of salt.

Combine the goat cheese, olive oil, honey, and a pinch of salt, and a few cracks of black pepper in a bowl. Mix well.

Spread the goat cheese mixture onto each slice of toasted bread. Top with the prosciutto, radishes, a drizzle of olive oil, and a sprinkle of chives.