



# Smoked Salmon Crostini

Makes: 10 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

## Ingredients

### Crostini:

- 1 baguette
- 1/4 cup olive oil
- 1/4 tsp kosher salt
- 1/2 tsp garlic powder
- 1/4 tsp ground black pepper

### Creamy Spread:

- 4 ounces cream cheese, room temperature
- 1 tbsp heavy whipping cream
- 2 tsp mayonnaise
- 1/2 tsp garlic powder
- 1/2 tsp fresh dill, chopped
- 1/8 tsp salt
- 1/8 tsp ground black pepper

### Assembly:

- 12 ounces smoked salmon
- desired toppings (sliced cucumbers, red onions, capers, parsley)

## Instructions

### Crostini:

Preheat oven to 400°F. Slice the baguette into 1/2-inch thick slices. Add the crostini slices onto a baking sheet.

In a bowl, combine the oil, salt, pepper, and garlic powder. With a pastry brush, brush the bread slices with the oil mixture.

Bake for about 6-8 minutes or until the bread is crispy and golden. Set aside to cool.

### **Creamy Spread:**

In a bowl, combine all the ingredients for the creamy spread and set aside.

Prepare all the desired toppings and set aside.

### **Assembly:**

Once the crostini is cooled, spread the creamy spread on the bread pieces, top with a piece of smoked salmon and top with desired toppings. Repeat with the remaining crostini pieces. Serve and enjoy!