APPLE AND ONION CROSTINI

MAKES 6-8 SERVINGS

INGREDIENTS

- 4 tablespoons unsalted butter, divided
- 1 apple, diced
- 1/2 yellow onion, peeled and diced
- 1 tablespoon packed brown sugar
- 3 tablespoons maple syrup
- Pinch of salt
- 4 ounces softened cream cheese
- 1 teaspoon vanilla extract
- 1 tablespoon ground cinnamon
- 1 loaf French or Italian bread
- 1/4 cup sliced candied almonds
- Microgreens, optional

DIRECTIONS

1. Preheat large sauté pan over medium heat and melt 2 tablespoons butter.
2. Add diced apple and onion to pan and stir to combine. Add brown sugar, 2 tablespoons maple syrup and a pinch of salt and continue to sauté until apple and onion are softened, roughly 3-4 minutes.
3. Let apple-onion mixture cool for 5 minutes. (You can make the recipe in advance to this point and keep in the refrigerator until ready to assemble.)
4. In a medium bowl, combine cream cheese, vanilla, cinnamon and 1 tablespoon maple syrup. Mix well and set aside.
5. Cut loaf of bread into 1/2-inch slices and toast in a pan with butter or in your toaster oven. Spread remaining 2 tablespoons butter over toasted bread.
7. Garnish crostini with almonds and microgreens over the top.