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Goat Cheese, Bacon & Kale Crostini



[100% Whole Wheat](#)

Total Time:

30

MIN

Number of Ingredients:

8

Servings:

8

Level:

Medium

Ingredients:

8 slices Nature's Own 100% Whole Wheat Bread

4 bacon slices

3 to 4 ounces goat cheese, softened

2 teaspoons olive oil

3 cups chopped kale (about 4 large leaves with stems removed)

1 clove garlic, minced

Salt and pepper, to taste

Red or yellow bell pepper strips for garnish

Instructions:

Place bread slices on cutting board. Cut each slice into quarters diagonally to form triangles.

Preheat oven to 400°F. Place bread on baking sheet.

Cook bacon in 12-inch skillet over medium heat until crisp. Drain on paper towels. Discard bacon fat and wipe out skillet.

Heat oil in same skillet. Add kale; cook and stir until wilted, 5 to 6 minutes. Add garlic, salt and pepper. Cook and stir 1 minute. Set aside.

Meanwhile, toast bread in oven about 8 minutes, turning once.

Spread cheese on toast triangles.

Cut each bacon slice in half crosswise. If desired, cut each half lengthwise, for a total of 16 pieces.

Arrange bacon on crostini. Divide kale mixture among crostini. Garnish with bell pepper if desired. Serve immediately.

Cooks Notes:

To make it easier to cut bread into shapes, refrigerate or freeze bread slices for at least 30 minutes before cutting. Frozen bread shamrocks will thaw quickly and be ready to use by the time the remaining ingredients are assembled. Use herb-flavored goat cheese, if desired. Spinach can be substituted for the kale.

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