



RWC Indigo Ridge with Roasted Peach Crostini

MAKES: 8 servings

TIMING: 45 mins

INGREDIENTS:

- 1 baguette, sliced
- 8 oz. Indigo Ridge, shredded
- 3 large peaches, sliced
- 3 sprigs thyme
- Salt and pepper
- 1 oz. grapeseed oil



DIRECTIONS:

1. Preheat the oven to 400°F
2. In a bowl, toss together peaches, oil, salt, pepper and thyme. Place peaches onto a sheet pan and roast for about 15 mins or until peaches are softened, but not falling apart.
3. On another baking sheet, place the baguette slices flat and put some of the shredded Indigo Ridge onto each slice. Place into the oven until the cheese is bubbling and the bread is crispy, about 10 minutes.
4. Top each crostini with the roasted peaches and serve!