



Spinach Artichoke Crostini

Featuring Delavignes Tuscan Herb Dipping Oil

You will need:

- Baguette
- 2 cups Parmesan cheese
- 1 (10oz) box frozen chopped spinach, thawed
- 1 (14oz) can artichoke bottoms, drained and chopped
- 2/3 cup sour cream
- 1 cup cream cheese
- ½ cup mayonnaise
- 2 tsp garlic, minced
- 3 tbs pinenuts, chopped
- 3 tbsp grated onion
- 2 tbsp Delavignes Tuscan Herb Oil and additional for bread
- Parsley for garnish

Directions:

Preheat oven to 375°. Mix together parmesan cheese, spinach, and artichoke bottoms. Combine the rest of the ingredients and mix with spinach mixture. Slice baguette thinly and brush one side of baguette rounds with Delavignes Tuscan Herb Oil. Brown in oven. Add small dollop, teaspoon size, to each toasted round. Return to oven and bake until browned. Serve hot.