

HPRC

Crostini



No. B-003-01

Yield 100 Portions

Each Portion 2 Pieces (1 oz)

Pan Size and Number 18 x 24-inch Sheet Pans (6)

Temp 325°F

Time 10 min.

Appetizer

Go for Green® Color and Sodium Codes

Yellow (Eat Occasionally) Low Sodium

Nutrition Facts

Calories 74

Carbohydrates
14 g

Sugars* 1 g

Protein 3 g

Fat 1 g

Saturated Fat
0.1 g

Cholesterol 0 mg

Sodium 164 mg

Calcium 14 mg

Fiber 0.6 g

Ingredients

Ingredient	Measure	Weight	Approx. Issue
FRENCH BREAD	6 loaves	6 lbs	

Directions

- 1 Slice each loaf on a bias (slight diagonal) into 33 slices, each approximately ½-inch thick.
- 2 Place 33 slices on each (18 x 26-inch) sheet pan in a single layer.
- 3 Bake at 325°F (163°C) for 5 minutes; remove from oven and turn each crostini over.
- 4 Place back in oven and continue to bake for 3-5 minutes until crisp and golden brown around the edges.
- 5 Allow to cool before serving.

Recipe Notes

1. Serving suggestions: serve each topped with 1-½ tsp of dip or spread such as B-001-00, French Onion Dip, or B-001-01, Spinach Dip.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.