

Goat Cheese Toasts

Ingredients

- whole-grain bread, 4 slices, each about 2 1/2 by 5 inches (6 by 13 cm), lightly toasted
- fresh goat cheese, 3 oz (90 g), at room temperature
- walnuts, 1/4 cup (1 oz/30 g) coarsely chopped
- roasted walnut oil, 1 tsp
- sea salt and freshly cracked black pepper
- honey, for drizzling
- fresh thyme leaves, 1/2 tsp



Directions

1. Preheat the oven or toaster oven to 375°F (190°C). Arrange the toasts on a small rimmed baking sheet. Spread the toast slices evenly with the goat cheese, and sprinkle with the walnuts, dividing them evenly. Drizzle 1/4 tsp of the walnut oil over each toast. Bake until the walnuts are toasted and the cheese is warm, about 5 minutes.
2. Transfer the toasts to plates and season with salt and pepper. Drizzle each toast with honey, then sprinkle with the thyme leaves and serve.

