



## Spicy Cranberry Cream Cheese Crostini

**Prep time:** 20 mins

**Cook time:** 6 mins

**Total time:** 26 mins

Serves: 18

### Ingredients

- 1 (12oz) bag fresh cranberries, finely chopped
- 1 C sugar
- 2 green onions, thinly sliced
- 2 jalapenos, seeded and diced
- 3 Tbsp fresh cilantro, finely sliced
- 1 (8oz) package neufatchel cream cheese
- 1 baguette, sliced ½ inch thick on a diagonal
- olive oil
- additional cilantro leaf and quartered cranberry for garnish

### Instructions

1. Preheat oven 400 degrees.
2. Place baguette slices on baking sheet, drizzle with olive oil.
3. Bake 5-6 minutes until golden brown, let cool.
4. In mixing bowl combine cranberries, sugar, green onions, and jalapenos; mix until combined.
5. Let marinate for 5-10 minutes.
6. Drain juice, add cilantro, mix well.
7. When ready to serve spread 1 Tbsp cream cheese on each baguette, a dollop of cranberry mixture, garnish with additional cilantro leaf and cranberry if desired. Enjoy!

Source: [What's Cooking With Ruthie](http://www.whatscookingwithruthie.com)