

Easy Spanish Cheese Board



Ingredients:

Mini Baguettes, sliced ½" thick
Olive oil
Spanish smoked Paprika, to taste
Garlic Powder, to taste
Kosher Salt, to taste
Assorted Spanish Charcuterie
Manchego Cheese
Caponata
Semi-dried Cherry Tomatoes
Castelvetrano Olives, pitted
1 cup Marcona Almonds
1 cup dried Apricots
Grapes (?)

Method:

Preheat oven to 400°.
Arrange baguette slices on a baking sheet, lightly drizzle both sides with olive oil; evenly sprinkle with paprika, garlic powder and salt to taste.
Bake for about 5 minutes or until lightly golden browned.
While bread bakes, arrange other ingredients on board.
Place the olives and almonds in small bowls and add to the board.
Add the apricots, grapes, baguettes, and any additional optional ingredients.
Serve.