

# Pear Croustades

Food Service



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Ingredients

2 cups soft blue cheese  
1 cup cream cheese  
Olive oil, as needed  
24 slices country bread, sliced 1-inch thick  
24 Pacific Northwest Canned Pears, halves, in juice, drained  
Salt and cracked black pepper, to taste  
64 arugula leaves  
1 1/2 cups Parmesan, grated  
Chives, for garnish

## Method

Combine cheeses in a small bowl and mix well.

Brush bread slices with olive oil; grill two minutes per side or until toasted.

Brush pears halves with olive oil and sprinkle with salt and pepper. Grill pears 2-3 minutes or until well-marked.

To assemble, per serving, slice 1 grilled pear half into 3 wedges. Spread grilled toast with 2 tablespoons cheese mixture, top with 2-3 arugula leaves and fan out 3 pear slices on top.

Sprinkle each Croustade with 1 tablespoon Parmesan cheese and broil until cheese has melted. Finish with a sprinkle of chives to serve as an appetizer or with lightly dressed greens as a small meal or snack.

## Servings

Makes 24 servings

## Nutrition

*Calories:* 324  
*Fat:* 11g  
*Saturated Fat:* 5g  
*Cholesterol:* 23mg  
*Sodium:* 845mg  
*Carbohydrates:* 45g  
*Fiber:* 3g  
*Sugar:* 7g  
*Protein:* 13g  
*Calcium:* 164mg  
*Iron:* 3mg  
*Potassium:* 206mg