

Pear Croustades

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

1/2 cup soft blue cheese
1/4 cup cream cheese
Olive oil, as needed
6 slices country bread, sliced 1-inch thick
6 Pacific Northwest Canned Pears, halves, in juice, drained
Salt and cracked black pepper, to taste
16 arugula leaves
6 tablespoons 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.

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Nutrition

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