

Lemon Fruit Bruschetta

Chef Alyssa - Aldi Test Kitchen
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1 French baguette slice
1 tablespoon olive oil
juice of one lemon
zest of one lemon
1 carton (8 ounce) cream cheese
4 ounces plain goat cheese log
1/2 cup fresh fruit (your choice)
sliced strawberries
blueberries
sliced pineapple
sliced mango
sliced kiwifruit
2 tablespoons organic wildflower honey
4 sliced basil leaves

Heat the grill to medium-high heat.

Slice the baguette into 1/2-inch round pieces. Brush with oil. Grill the bread for about 20 seconds per side or until lightly browned. Set aside to cool.

In a medium bowl, cream together the lemon juice, lemon zest, cream cheese and goat cheese.

Spread the cheese on the baguette slices. Top with the fruit. then drizzle with honey. Sprinkle the basil on top.

Serve.

Per Serving (excluding unknown items): 998 Calories; 95g Fat (84.6% calories from fat); 20g Protein; 19g Carbohydrate; 1g Dietary Fiber; 255mg Cholesterol; 838mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 17 1/2 Fat.