

Pomegranate Pistachio Crostini

Elizabeth Larsen - Pleasant Grove, UT
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Yield: 36 crostinis

*36 slices French bread
baguette (1/4-inch thick)
1 tablespoon butter, melted
4 ounces cream cheese,
softened
2 tablespoons orange juice
1 tablespoon honey
1 cup pomegranate seeds
1/2 cup pistachios, finely
chopped
2 ounces dark chocolate
candy bar, grated*

Preheat the oven to 400 degrees.

Arrange the bread slices on an ungreased baking sheet. Brush the tops with melted butter. Bake until lightly toasted (4 to 6 minutes). Remove from the pan to a wire rack to cool.

In a bowl, beat the cream cheese, orange juice and honey until blended. Spread over the toast pieces.

Top with the pomegranate seeds, pistachios and chocolate.

Per Serving (excluding unknown items): 576 Calories; 51g Fat (77.9% calories from fat); 9g Protein; 24g Carbohydrate; trace Dietary Fiber; 155mg Cholesterol; 453mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 9 1/2 Fat; 1 Other Carbohydrates.

