

ASIAN PEAR BRUSCHETTA

Ingredients:

- 2 cups Asian pears, peeled & chopped
- 1 tablespoon lemon juice
- 2 tablespoons olive oil
- S & P, to taste
- 1/2 cup cilantro, chopped
- 1 baguette, sliced
- 1/2 cup goat cheese

Directions:

Go ahead and preheat your oven to broil. Broil baguette slices until browned. Turn oven off. Set bread aside.

In a medium bowl, mix together chopped pears, lemon juice, olive oil, S & P & cilantro. Set aside.

Spread cheese on each baguette slice. Add pear mix on top. You now have a delicious snack, appetizer or even dessert if you're like me. Enjoy.

