



Cherry-Hazelnut Goat Cheese Flatbread Bruschetta

MyPlate2Yours - Lynn Dugan

Ingredients

4 whole grain pita breads (pocketless) or flatbread
6 ounces goat cheese
1/4 cup packed fresh basil leaves, chopped
3/4 cup dried cherries, coarsely chopped
1/4 cup cherry fruit spread
1/2 cup finely diced red onion
1/2 cup hazelnuts, toasted and coarsely chopped
1/2 teaspoon kosher salt
freshly ground pepper
1/4 cup balsamic glaze
2 cups baby arugula

Directions

Combine basil leaves, cherries, fruit spread, onions, hazelnuts, salt & pepper in a small bowl. Set aside.

Place pitas on a hot skillet. Heat through, 1 minute, turning midway. Spread

1-1/2 ounce goat cheese on each pita. Cut each pita in half. Divide arugula evenly amongst pita halves. Drizzle balsamic glaze over arugula. Top with 2 tablespoons of cherry mixture. Cut each half into 3 strips. Place strips on serving plate when ready to eat. Enjoy!