

# Farm Market

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## Strawberry & Blue Cheese Bruschetta



### Ingredients:

- 12 medium strawberries, hulled and sliced
- 1 teaspoon sugar
- ¼ cup (2 ounces) reduced-fat cream cheese (Neufchâtel)
- ¼ cup crumbled blue cheese
- 1-2 teaspoons water, if needed
- 1 tablespoon finely chopped fresh chives, plus more for garnish
- ¼ teaspoon freshly ground pepper
- 12 slices whole-grain baguette (¼ inch thick), warmed or toasted

### Directions:

1. Combine strawberries and sugar in a medium bowl and let stand while you make the cheese spread.
2. Combine cream cheese and blue cheese in a small bowl using a fork. Add water, if necessary, for a thick but spreadable consistency. Stir in 1 tablespoon chives and pepper.
3. Spread about 1 teaspoon of the cheese mixture on each piece of baguette. Top with the sliced berries. Garnish with a sprinkle of chives, if desired.

### Serving Size: 1 piece

66 calories; 2 g total fat; 1 g saturated fat; 5 mg cholesterol; 133 mg sodium. 33 mg potassium; 10.2 g carbohydrates; 0.6 g fiber; 1 g sugar; 2.4 g protein; 69 IU vitamin a iu; 8 mg vitamin c; 5 mcg folate; 20 mg calcium; 1 mg iron; 3 mg magnesium; 1 g added sugar;

Exchanges: ½ starch, ½ fat

*Recipe from eatingwell.com*