



## **Fresh Chilean Blueberry Warm Compote and Brie Cheese Crostini**

### INGREDIENTS

1/2 red onion, diced  
2 Tbsp. olive oil  
2 Tbsp. fresh mint, minced  
2 cups fresh blueberries  
1/2 cup sugar  
2 Tbsp. red wine vinegar  
1/2 cup apple juice  
6-8 oz. brie, sliced  
16 slices of baguette, toasted  
optional garnish: chopped candied almonds

### INSTRUCTIONS

Sauté onion in olive oil in a medium sauté pan until tender, about 5 minutes. Add mint, blueberries, sugar, vinegar and juice. Cook until juice reduces and sugar dissolves, 10 to 15 minutes. Let mixture cool to warm or room temperature.



To assemble: Arrange baguette slices on platter. Top with a slice of brie. Spoon on blueberry compote. Serve at room temperature.

SERVES 8

### NUTRIENTS PER SERVING

148 calories, 54 calories from fat, 6 gms fat, 2 gms saturated fat, 11 mg cholesterol, 190 mg sodium, 1 gm dietary fiber, 5 gms protein

*Recipe from the Chilean Fresh Fruit Association*



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