

MOROCCAN CHICKEN CROSTINI MELTS

Warmly spiced and slightly sweet, these appetizers will be a hit.



- 1 loaf (16 oz/450 g) French baguette
- 2 tbsp (30 mL) vegetable oil
- 2 tbsp (30 mL) Moroccan Rub, divided
- 1½ cups (375 mL) finely diced cooked chicken breasts
- ⅓ cup (75 mL) mayonnaise
- ⅓ cup (75 mL) sour cream
- 1 cup (250 mL) shredded mozzarella cheese, divided
- ½ cup (125 mL) mixed dried fruit bits
- Thinly sliced green onion and finely diced red bell pepper (optional)

1 Preheat oven to 400°F (200°C). Using **Color Coated Bread Knife**, slice baguette into twenty-four ½-inch-thick (1-cm) slices; arrange in a single layer on **Large Round Stone with Handles**. Combine oil and 1 tsp (5 mL) of the rub in **(1-cup/250-mL) Prep Bowl**; brush over bread slices with **Chef's Silicone Basting Brush**. Bake 4–5 minutes or until lightly toasted. Remove baking stone from oven to **Stackable Cooling Rack**.

2 Meanwhile, finely dice chicken using **Chef's Knife**. In **Classic Batter Bowl**, combine chicken, mayonnaise, sour cream and remaining 2 tsp (10 mL) plus 1 tbsp (15 mL) rub; mix well with **Small Mix 'N Scraper®**. Stir in half of the cheese and fruit bits.

3 Using **Small Scoop**, divide chicken mixture evenly over bread slices; flatten slightly using back of scoop. Sprinkle chicken mixture with remaining cheese. Bake 5–6 minutes or until cheese is melted. Remove baking stone from oven to cooling rack. Garnish crostini with green onion and bell pepper, if desired.

Yield: 24 appetizers

U.S. Nutrients per serving (1 appetizer): Calories 170, Total Fat 6 g, Saturated Fat 1.5 g, Cholesterol 15 mg, Carbohydrate 21 g, Protein 8 g, Sodium 320 mg, Fiber 1 g

cook's tip

Mixed dried fruit bits, a mixture of dried fruit such as raisins, apples, cherries and pineapple, can be found in bags in the dried fruit aisle of grocery stores.

ARTICHOKE-BACON BITES

Using tortilla chips as a base helps this simple, smoky appetizer come together quickly.



24 authentic restaurant-style tortilla chips

1 can (14 oz or 398 mL) artichoke hearts in water, drained

4 oz (125 g) Monterey Jack cheese (1 cup/250 mL grated), divided

1 small plum tomato

½ cup (125 mL) loosely packed fresh cilantro, divided

½ cup (125 mL) mayonnaise

4 slices cooked bacon, crumbled

1 tbsp (15 mL) Crushed Peppercorn & Garlic Rub

1 Preheat oven to 425°F (220°C). Arrange tortilla chips in a single layer on **Large Round Stone with Handles**. Finely chop artichokes using **Food Chopper**. Squeeze out excess moisture using paper towels. Grate cheese using **Rotary Grater**. Hull and core tomato using **Core & More**. Dice tomato and chop cilantro using **Color Coated Chef's Knife**. Combine artichokes, half of the cheese, tomato, half of the cilantro, mayonnaise, bacon and rub in **Classic Batter Bowl**.

2 Using level **Small Scoop**, divide artichoke mixture evenly over tortilla chips; sprinkle with remaining cheese. Bake 9–11 minutes or until cheese begins to brown.

3 Remove baking stone from oven to **Stackable Cooling Rack**. Sprinkle with remaining cilantro. Serve immediately.

Yield: 24 appetizers

U.S. Nutrients per serving (2 bites): Calories 170, Total Fat 15 g, Saturated Fat 4 g, Cholesterol 20 mg, Carbohydrate 6 g, Protein 4 g, Sodium 460 mg, Fiber 1 g

cook's tips

To cook bacon, cut into ¼-in. (6-mm) pieces and cook in **(8-in./20-cm) Sauté Pan** over medium-high heat 8–10 minutes or until crisp. Drain on paper towels.

If desired, 2 garlic cloves, pressed and 1 tsp (5 mL) coarsely ground black pepper can be substituted for the Crushed Peppercorn & Garlic Rub.