U.S. Aged Provolone and Dried Fruit Triangles

The dried fruit and aged provolone create a unique sweet and savory combination!

INGREDIENTS

(Makes 32 triangles)

- Olive Oil 20ml
- Garlic, minced 6g
- Flour Tortillas, 20cm 4
- Apricots, dried, chopped small 20g
- Dates, dried, chopped small 20g
- Cherries, dried, chopped small 20g
- Bacon, cooked and chopped 100g
- U.S. Aged Provolone, shredded 360g
- Scallions, sliced 12g

PREPARATION

1. Pre-heat oven to 220˚C (430˚F).
2. In a small bowl mix together olive oil and garlic.
3. Lay tortillas out on pizza screens and brush with olive oil mixture.
4. Top evenly with dried fruits and bacon.
5. Divide the aged provolone into four and sprinkle on top.
6. Sprinkle on the scallions last and bake on lower rack for 6-7 minutes or until crispy.
7. Cut into 8 triangles and serve.

Note: Try other dried fruits for different tastes; pineapple, cranberries or mangos work as well.

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