



Pomegranate Bruschetta with Cream Cheese



Ingredients:

- 1 small French baguette (*sliced*)
- 4 oz cream cheese
- ½ lemon
- ½ cup pomegranate arils
- ¼ cup fresh mint

Instructions:

1. In a small bowl, add pomegranate arils and mint leaves. Squeeze the lemon juice over top and mix ingredients together. Set aside.
2. Evenly spread cream cheese over slices of French baguette.
3. Top the baguette slices with the pomegranate mixture.
4. Enjoy!

History & Fun Facts:

- It is likely that pomegranates originated in Persia.
- The fruit was then grown throughout the Mediterranean.
- In China, the Pomegranate was called the “Chinese apple.”



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