

# GRILLED GORGONZOLA PEACH CROSTINI

Grilled Gorgonzola Peach Crostini

*Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 12 (Serving= 1 crostini)*

## Nutrition (per serving)

Calories: 121	Total Carbohydrate: 21
Total Fat: 2.5 g	Dietary Fiber: 1 g
Saturated Fat: 1.5 g	Protein: 5 g
Sodium: 207 mg	

## Ingredients

- 4 peaches, thick sliced
- 1 loaf French bread, sliced into 12 pieces
- $\frac{3}{4}$  cup gorgonzola cheese crumbles
- 2 teaspoons honey
- $\frac{1}{2}$  teaspoon finely chopped fresh rosemary

## Directions

1. Heat non-stick grill pan to medium-high heat. Place peach slices directly on hot grill surface for 3-5 minutes on each side. Set aside. Place bread slices directly on hot grill surface for 5 minutes on each side. (May use outdoor grill, but recommend spraying with cooking spray first. Cooking times may vary.)
2. Place peaches on toasted bread. Sprinkle with gorgonzola, drizzle with honey and top with fresh rosemary.