

Quick & Easy

THE COSTCO WAY

Fuyu Persimmon Goat Cheese Tartlets

Makes 16 to 18 servings

Ingredients:

2 sheets puff pastry, thawed

3½ oz soft goat cheese

1 Tbsp honey

2 to 3 Nature's Partner Fuyu Persimmons, thinly sliced into rounds

¼ cup apricot jam

Salt to taste

Pepper to taste

2 Tbsp pistachios, chopped

¼ cup mint, chopped

Instructions:

Preheat oven to 375 F. Line a large baking sheet with parchment paper. On a lightly floured surface, roll out the puff pastry into a 10 x 10-inch square. Using a large round cookie cutter, cut out puff pastry. Place on the baking sheet. In a medium bowl, combine goat cheese and honey. Stir. Place a spoonful of the goat cheese mixture in the center of the puffed pastry round. Top with persimmon slices, jam, salt, pepper, and pistachios. Bake for 30 to 32 minutes, until the puff pastry is golden brown. Garnish with mint.

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