

Apricot Tortilla Stacks

Stacks of fresh apricot, apple and goat cheese for quick and easy prep.

Ingredients

2 (8-inch) gluten-free tortilla/wraps
150g Happy Days Soft Unripened Goat Cheese
½ Granny Smith apple, sliced thin
4 apricots, cut in half, pitted and sliced thin
8 leaves of fresh basil
2 tablespoons raw pine nuts

1 tablespoons freshly squeeze lemon juice
2 teaspoons unpasteurized honey
2 teaspoons extra-virgin olive oil



Directions

Preheat the oven to 350F. Line a baking sheet with parchment paper. Set aside.
Press a 3-inch circular cookie cutter into gluten-free tortilla. Repeat to create 8 total rounds. Place on prepared baking sheet and bake 4-5 minutes.
Cover apple slices in lemon juice and combine honey and oil in a small dish.
Line cooled tortilla rounds on a large plate. Stack with 2 slices of apple, 1 basil leaf and slice of goat cheese. Top with apricot, a honey mixture, and a sprinkle of pine nuts.
Makes 8 tortilla stacks.

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