



The Pampered Chef®
Moroccan Chicken Crostini Melts
Recipe

1 French baguette (about 425 g total weight)
5 tablespoons olive oil
1 teaspoon ras el hanout spice, divided
125 g cooked skinless, boneless chicken
30 g ready-to-eat dried apricots
2 tablespoons mayonnaise
2 tablespoons soured cream
75 g grated mozzarella cheese, divided

1. Preheat oven to 200°C/fan 180°C/Gas 6. Using **Bread Knife**, cut baguette on the diagonal on **Cutting Board** into sixteen 1-cm-thick slices; arrange in a single layer on **Medium Round Stone with Handles**. Combine olive oil with 1/2 teaspoon spice in **Prep Bowl**; lightly brush over tops but not bases of bread slices using **Chef's Silicone Basting Brush**. Bake 5–7 minutes or until lightly toasted. Remove baking stone from oven to **Stackable Cooling Rack**.
2. Meanwhile, cut chicken into 1-cm cubes using **Utility Knife**; snip apricots into 5-mm pieces using **Professional Shears**. In **Classic Batter Bowl**, combine chicken, mayonnaise, soured cream and remaining spice, mixing with **Small Mix 'N Scraper®**. Stir in apricots and 50 g of the mozzarella cheese.
3. Using **Small Scoop**, scoop chicken mixture onto toasted bread slices, dividing evenly; flatten mixture slightly using back of scoop. Sprinkle remaining cheese over top; bake 5–6 minutes or until cheese is melted. Serve warm.

Yield: 16 appetizers

Per serving: per appetizer: Energy 627kJ/149kcal; Protein 6.1g; Carbohydrate 16.2g; Sugars 1.6g; Fat 7.1g; Saturated Fat 1.8g; Fibre 0.8g; Salt 0.1gFibre 0.8g; Salt 0.1g

Cook's Tip: This recipe serves 8 as a light lunch (serving 2 appetizers per portion).

Sweetened dried cranberries can be substituted for the apricots, if desired. Snip them into small pieces if they are large.

This recipe is ideal for turning any leftover chicken from a Sunday roast into a tasty appetizer or snack. If desired, cooked turkey can be substituted for the chicken.

For a more subtle, less spicy taste, in step 1 reduce the quantity of ras el hanout spice to 1/4 teaspoon.

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*