



BRIE, PEAR AND WALNUT SANDWICHES

8 slices Heinen's Artisan Multi-Grain Bread

1 cup chopped walnuts

8 oz. brie cheese, thinly sliced

2 med. ripe pears (Bosc, d'Anjou, Comice or Bartlett), cored and sliced ¼-inch thick

1 cup watercress tips and leaves, rinsed and patted dry

Toast walnuts in a small sauté pan over medium-high heat until lightly browned, about 2 minutes. Remove from heat and set aside. Preheat oven to 300°F. On half the bread slices, place equal amounts of the walnuts, Brie, pear and watercress. Top with remaining bread, place on a baking sheet and bake until cheese is melted and bread is golden brown, about 10 minutes. Serve hot.

Makes 4 servings

Cooking Tip: To make slicing the brie easier, rinse knife in hot water between slices, wiping dry on a clean towel each time.