Cantaloupe with Bacon-Cashew Crumble

Makes 6 Servings

Ingredients

_	9	91	1000	bacon,	CITO	PPC.

- 3 cloves garlic, chopped small
- □ 1/2 cup cashews, chopped small
- ☐ 2 teaspoons brown sugar
- 1 small cantaloupe, seeded and cut into 1-inch thick wedges

Directions

- Heat a large pan over medium heat. Add bacon and cook until crisp, about 5 minutes. Move bacon to a paper towel on a plate. Chop bacon when cool.
- 2. Using a spoon, skim off all but 2 teaspoons of bacon fat. Stir in garlic and cashews and cook about 30 seconds. Stir in bacon and brown sugar and take the pan off the heat.
- 3. Top cantaloupe with warm bacon mixture and serve.



Recipe from: Feeding Pennsylvania and PA Eats







feedingpa.org/hpi

Funding is provided by the Pennsylvania Department of Health through the Preventive Health and Health Services Block Grant from the Centers for Disease Control and Prevention