

Pancetta Crisps with Goat Cheese and Pear

From the “Bon Appetit Fast Easy Fresh cookbook”

Submitted by; **Kerri Forrest**

Makes 16

16 thin slices pancetta

16 tsp. soft fresh goat cheese (from 5 oz. log)

2 very ripe small pears, halved cored and cut into 1/4 inch thick slices (*or one large pear - cut the 1/4 slices then cut those in half*)

fresh thyme leaves

Preheat oven to 450. Place pancetta slices in single layer on large rimmed baking sheet. Sprinkle with pepper. Bake until golden, about 10 minutes. Using spatula, slide pancetta crisps onto platter. Top each with 1 tsp. cheese and 1 pear slice. Sprinkle with thyme.