

Charcuterie Board with Blueberry Almond Butter

Servings: 6

Prep Time: 10 min

Cook Time: N/A



INGREDIENTS

- 1 1/2 cups roasted almonds
- 2 tablespoons canola oil
- 1 cup frozen blueberries, thawed and rinsed
- 1/4 cup maple syrup
- 1 teaspoon vanilla extract
- 12 ounces assorted cheese (such as aged Cheddar, Brie, smoked Gouda and/or goat cheese)
- 4 ounces assorted cured meats (such as Genoa salami, prosciutto, and cured chorizo)
- 8 ounces assorted crackers (such as baguette toasts, rye crackers, and nut and seed crisps)

INSTRUCTIONS

- 1 In a food processor, mix almonds and oil until smooth and creamy. Add blueberries, maple syrup, and vanilla; pulse until blended.
- 2 Arrange cheese, cured meats, and crackers on serving board with bowl of blueberry almond butter.

Variations

- Substitute honey for maple syrup.

Notes

- Nutrition analysis is for Blueberry Almond Butter only and not snack board ingredients.



Grab a
boost of
blue

