



## **Chef Kristin Sollene's Cranberry – Pistachio Chocolate Chip Bites**

### **Ingredients**

6 ounces semi-sweet chocolate chips

$\frac{3}{4}$  cup chopped pistachios

$\frac{3}{4}$  cup chopped dried cranberries

### **Directions**

1. Microwave chocolate chips for 2 minutes or until melted. Stir after 30 seconds. Determine your desired size and spoon chocolate onto a baking sheet lined with wax paper. Evenly sprinkle cranberries and pistachios on top. Refrigerate for 8 minutes or until hardened.

## **Serve with Warm Chocolate Chip Panini**

### **Ingredients**

2 slices whole wheat bread (trim crusts off)

1 tablespoon all natural peanut butter

$\frac{1}{4}$  cup semi-sweet chocolate chips

$\frac{1}{4}$  cup thinly sliced almonds

### **Directions**

1. Trim crust from your bread slices and spread peanut butter evenly on each slice.
2. Chop chocolate chips and spread evenly over peanut butter.
3. Spread sliced almonds on top and put the slices together.
4. Place in Panini grill for 2 minutes, or until golden and warmed.

**Putting it all Together:**

1. Cut panini diagonally and place in the middle of the plate.
2. Serve with Vanilla Bean ice cream. Add chocolate chip shavings on top.
3. Garnish with cranberry-pistachio chocolate chip bites.