

# Cantaloupe with Bacon-Cashew Crumble

Makes 6 Servings

## Ingredients

- 5 slices bacon, chopped
- 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

1. 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