Roasted Pear Crumble

Recipe Preparation

- Place racks in upper and lower thirds of oven and preheat to 375°. Place pears, cut side up, on a small baking sheet, drizzle with 2 tsp. oil, and roast on upper rack until soft, 20–30 minutes. Let cool slightly.
- Meanwhile, toss almonds, pumpkin seeds, brown sugar, oats, salt, and remaining 2 Tbsp. oil on a small baking sheet. Toast on lower rack, stirring occasionally, until golden, 10–12 minutes. Remove from oven and mix in sesame seeds. Let cool.
- Whisk mascarpone and sugar in a small bowl. Spoon mascarpone onto plates and top with pears and nut-oat crumble.

Nutritional Content

Calories (kcal) 540 Fat (g) 47 Saturated Fat (g) 17 Cholesterol (mg) 70 Carbohydrates (g) 26 Dietary Fiber (g) 4 Total Sugars (g) 17 Protein (g) 8 Sodium (mg) 150