



# Cherry Burrata

**10**  
minutes  
or less

## INGREDIENTS

3 tbsp Hy-Vee canola oil  
10 to 12 large fresh sage  
leaves  
1 (8-oz.) container  
BelGioioso Burrata cheese,  
drained  
Hy-Vee ground cinnamon,  
for garnish  
¼ cup jarred Bing cherries  
with stems, drained  
Crostini, for serving

## PREPARATION

- 1** Heat oil in a small skillet over medium heat. Add sage leaves; cook 10 to 20 seconds or until the color of leaves begins to change, turning halfway through. Drain on paper towels.
- 2** Place Burrata on small serving plate. Lightly sprinkle with cinnamon. Garnish with sage leaves and cherries. Serve with crostini.