

Quick & Easy

THE COSTCO WAY

Wonderful® Halos Mandarins Charred Toast

Makes 6 to 10 servings

Ingredients:

7 to 9 Wonderful Halos Mandarins, peeled and separated
¼ cup, plus 2 Tbsp extra virgin olive oil, divided
1 rosemary sprig
1 thyme sprig
3 tsp, plus 1 to 2 Tbsp honey, divided
4 cloves
½ tsp red pepper flakes
Kosher salt
Black pepper
1 baguette, sliced and toasted
8 oz whipped cream cheese
Flaky salt, for serving
1 thyme sprig, for garnish

Instructions:

In a large skillet over the lowest possible heat, combine ¼ cup olive oil, rosemary, thyme, 3 tsp honey, cloves, red pepper flakes, salt and pepper. Simmer until the oil is fragrant and infused with the aromatics, about 10 minutes. Transfer the mixture to a heatproof bowl. Return the skillet to the stove. Turn the heat to high. Add remaining 2 Tbsp olive oil to the skillet. Once the oil is just smoking, carefully add the oranges in a single layer. Season with salt and pepper. Cook until deep golden brown, turning halfway through, about 1 to 2 minutes per side. Transfer the fruit to the infused oil. Gently mix fruit into oil. Spread toasted baguette with whipped cream cheese. Top with charred fruit, a drizzle of olive oil, remaining 1 to 2 Tbsp honey and flaky salt. Garnish with thyme.

Tip: Let the fruit segments marinate in the oil at room temperature for up to one day. Oranges will keep in the refrigerator for up to three days.

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