

Baked Pear Blueberry Crisp



Chef: Crystal Wahpepah

Region: Western/Southwest

Serves 2-4

Ingredients

Baked Pear Blueberry Crisp

- **1 can pears (including juice from can)**
- 1 ½ blueberries, fresh, foraged*
- **1 cup of quick cooking oats**
- **1 tablespoon of butter**
- ½ cup water

Boldfaced items are available through the FDPIR Foods Available List or through USDA DoD Fresh Program.

Instructions -

1. Preheat oven to 350 degrees
2. Place butter at bottom of the baking dish
3. Add 1 can of pears (including juice from can) and blueberries to baking dish and set aside
4. In a mixing bowl mix quick cooking oats with water until fully combined
5. Spread oatmeal mixture on top of the pears and blueberries in the baking dish mixture
6. Bake at 350 for 20 minutes. Let sit to cool briefly before serving.

Serve hot or cold.

*Can also substitute foraged blackberries or frozen blueberries if fresh foraged blueberries are not available

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