



## Savory Cranberry & Cheese Bites



1/5 of recipe (3 bites): 116 calories, 6.5g total fat (1.5g sat. fat), 120mg sodium, 10.5g carbs, 0.5g fiber, 3.5g sugars, 5.5g protein

**Prep:** 5 minutes    **Cook:** 10 minutes



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### Ingredients

15 frozen mini fillo shells (like [the kind by Athens](#))  
3 pieces [Mini Babybel Light cheese](#), chopped  
3 tbsp. sweetened dried cranberries, chopped  
3 tbsp. chopped pecans

#### Seasonings:

1/8 tsp. cinnamon

### Directions

Preheat oven to 350°F.

Place shells on a baking sheet. Evenly distribute chopped cheese.

Bake until shells are lightly browned and cheese has melted, about 8 minutes.

Evenly distribute chopped cranberries and pecans among the cheesy shells. Sprinkle with cinnamon.

#### MAKES 5 SERVINGS

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