

Goat Cheese and Prosciutto Figs



By Karrie Billets

This is a simple and delicious recipe using fresh figs. Serve it alone as an appetizer or on top of arugula for an easy early fall salad.

Makes: 4 servings

Ingredients:

- 8 figs, ripe but not too soft
- 4 ounces soft goat cheese, room temperature
- 4 slices prosciutto, sliced in half lengthwise
- Extra virgin olive oil
- Aged balsamic vinegar or honey
- Chopped hazelnuts or walnuts, optional

Instructions:

Preheat oven to 425 F.

Wash and dry figs. Make two cuts on the top of each fig in cross pattern, ending halfway down each fig. Open fig slightly.

Stuff each fig with 2-3 teaspoons goat cheese, depending on size of fig.

Wrap each fig with piece of prosciutto, and place on baking sheet. Spray with olive oil or avocado oil.

Bake in oven 8-10 minutes, until cheese is slightly melted and prosciutto slightly crisp.

When out of oven, drizzle with balsamic vinegar or honey and sprinkle with nuts if desired.