STUFFED DATES + GOAT CHEESE

Sweet, savory & perfect for sharing

SERVES 6-8 • PREP 10 MIN • BAKE 15 MIN



INGREDIENTS

- [ ] **Medjool Dates**: 1 (12 oz) package pitted
- [ ] ***Caramelized Onion* Goat Cheese**: 1 (4 oz) log
- [ ] **Pecans or Walnuts**: ⅓ cup finely chopped
- [ ] **Fresh Rosemary**: 2 tsp minced
- [ ] **Orange Zest**: 1 tsp freshly grated
- [ ] **Fresh Orange Juice**: 2 tsp
- [ ] **Ground Cinnamon**: ¼ tsp
- [ ] **Salt**: 1 pinch
- [ ] **Olive Oil**: 3 TBSP
- [ ] **Honey or Hot Honey:** for drizzling

DIRECTIONS

1. **Prep Dates:** Pit and slit **1 (12 oz) package Medjool dates** lengthwise, forming pockets.
2. **Fill:** Spoon **caramelized onion goat cheese** into the dates (1–2 tsp per date). Arrange cut-side up.
3. **Top:** Combine **⅓ cup finely chopped Nuts+ 3 TBSP olive oil + ¼ tsp Cinnamon + 2 tsp Rosemary + 1 tsp Orange Zest + 2 tsp Orange Juice + 1 pinch salt .** Spoon the mix onto the dates.
4. **Preheat oven to 375°F.** Bake 15 minutes in a baking dish. Drizzle with honey and serve warm.

QUICK TIPS

- Pre-pitted dates save prep time.
- Any type of goat cheese works.
- Hot honey adds a little kick.

COOL + STORE

- **Refrigerate** up to 3 days.
- Reheat at 325°F until warmed through.

MEAL PREP

- Stuff the dates and mix the pecan topping up to 1 day ahead. Refrigerate separately.