

## Figs in a Blanket



Servings:

**9 servings**

Prep Time:

**15 min**

Cook Time:

**18 min**

### Ingredients

- 9 **Figs**, sliced in half
- 4 oz (9 slices) **Prosciutto**, sliced in half lengthwise
- 3 oz **Herbed Goat Cheese**
- Balsamic Fig Glaze: ---
- 1/4 cup **Balsamic Vinegar**
- 2 tbsp **Figs (the filling removed)**
- 1 tbsp **Honey**

### Method of Preparation

#### Step 1

Preheat the oven to 375°F. Line a sheet pan with parchment paper and set aside.

#### Step 2

Scoop about 1/2 tsp of fig out, set aside, and make a small cavity in the fig halves.

#### Step 3

Fill the cavity with about 1 tsp of herbed goat cheese.

#### Step 4

Wrap each fig tightly with prosciutto.

Place cut side down on the baking sheet. Bake for 15-18 minutes or until the prosciutto is crispy.

#### Step 5

In a small saucepan bring the balsamic vinegar, fig, and honey to a simmer.

Whisk until it has reduced.

#### Step 6

Top the wrapped figs with the balsamic fig glaze and serve warm. Enjoy!