

# Fine w/ Food

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## STUFFED DATES

- as many dates as you like
- pack of prosciutto
- goat cheese (the honey goat cheese from Trader Joe's is \*chef's kiss\*)
- pistachios, chopped
- balsamic glaze
- flake salt or sea salt to top

slice dates in half lengthwise. remove and discard the pit

stuff one side on the date with a generous amount of goat cheese and close date

wrap date in prosciutto

top with a drizzle of balsamic glaze, chopped pistachios, and flake salt

serve and enjoy!



### notes:

- if you want your prosciutto crispy you can totally bake the dates! simply preheat your oven to 400°f, complete steps 1–3 then place dates on a lined baking sheet and bake for 10–15 minutes then top with balsamic glaze, pistachios, and a little salt (baking the prosciutto brings out the salt content so this will make your dates saltier!)
- feel free to use brie or mascarpone in place of goat cheese