



The Grown-Up Girls Guide to Looking Good and Feeling Great

Fig and Goat Cheese Appetizer

- 12 fresh figs, halved
- 4 ounces herbed goat cheese (chevre)
- 24 almonds – try Marcona
- 1 tablespoon honey
- 2 teaspoons balsamic vinegar

Directions

- ~ Preheat the oven broiler for high heat.
- ~ Place the fig halves, cut side up, on a baking sheet.
- ~ Top each half with about 1/2 teaspoon herbed goat cheese.
- ~ Place one almond on each, press to push the cheese slightly into each fig.
- ~ Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown, 2 to 3 minutes.
- ~ Remove from the broiler and let cool for 5 minutes.
- ~ Arrange the figs on a serving platter and drizzle with honey and balsamic vinegar.
- ~ Serve warm.

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