

RECIPE



Medjool Dates and Asiago Cheese

Ingredients

10 Medjool dates

10 pieces of Asiago cheese (2 inch long piece by ½-inch wide by ¼-inch thick)

Olive oil

Sea salt

Preheat oven to 425°. Using a small knife carefully take out the pit. Place the cheese in it's place. Press the top of the two sides gently together. Drizzle a little olive oil on top and add a few grains of sea salt. Place the filled dates onto a foil lined baking sheet. Bake for 5 to 7 minutes, keeping an eye on the dates. They are done when the tops are a little crispy and the cheese has melted. Let cool a little, cut in half and serve. Serves 4 to 5.