

A sweet, salty and acidic appetizer or snack delight that features figs stuffed with goat cheese and pistachios, wrapped with prosciutto, and air fried or baked to tender goodness.

Servings: 4 | Prep Time: 4 min | Cook 5 min

Ingredients

- 8 figs
- 1/3 cup goat or blue cheese, softened
- 8 prosciutto slices
- 2 Tbsp raw pistachios, chopped

Garnish

Local honey and chopped pistachios

Directions

1. Cut the figs in half and set aside.
2. In a small bowl, mix softened goat cheese and chopped pistachios until well combined. Dollop a small amount on one fig half and place the other fig half on top like a sandwich. Repeat with the remainder of figs where you should have 8 fig sandwiches.
3. Wrap the prosciutto around each fig sandwich. The ends of the prosciutto should overlap. Place a wet toothpick through prosciutto wrapped fig so that it doesn't fall apart.
4. If using an air fryer: preheat the air fryer to 400 degrees and cook for 5-7 minutes flipping halfway until prosciutto is crispy.
5. If using the oven: preheat oven to 400 degrees and line a baking sheet with parchment paper. Place in the oven on the top rack and roast for 8-10 minutes.
6. Garnish with honey drizzle and leftover chopped pistachios and enjoy!

