



*cara price*

## PROSCIUTTO WRAPPED FIGS

### INGREDIENTS

- 12-15 fresh figs
- 8 ounces, prosciutto, thinly sliced
- 2 tablespoons coconut nectar
- 1 teaspoon allspice
- fresh basil
- balsamic reduction
- optional garnish: organic goat cheese crumbles

### DIRECTIONS

preheat oven to 400.

gently wash & dry figs & cut off ends as close as possible, then cut in half.

line a baking sheet with parchment paper & place the figs 1-2" apart

wrap a thin strip of prosciutto around each fig half, making sure it is long enough around to stay in place.

in a small bowl, whisk together the coconut nectar & allspice & drizzle on the tops of the prosciutto wrapped figs.

bake 8-10 minutes, until the tops are nicely browned & the prosciutto is looking crisp.

immediately place on a serving platter & drizzle with balsamic reduction & chopped basil leaves.

add goat cheese if desired.