

GOAT CHEESE APRICOTS

Adapted from Sunset

Ingredients

- ½ cup goat cheese
- 2 teaspoons milk
- 2 tablespoons chopped basil
- 40 dried apricots
- 40 almonds (preferably Marcona)
- 2 tablespoons honey

Instructions

Mix goat cheese, milk, and basil together in a small bowl. (Thin cheese with additional milk, as necessary.)

Place a small spoonful (about ½ teaspoon) of the cheese mixture on each apricot. Place 1 almond on top of each. Drizzle the entire batch lightly with honey.

Yield: 40 apricots



NUTRITION FACTS PER SERVING (per piece)

CALORIES: 40

PROTEIN: 1 grams

SODIUM: 20 milligrams

CARBOHYDRATE: 5 grams

FIBER: 1 grams

FAT: 2 grams

SATURATED FAT: 1 grams