

Prosciutto Wrapped Cheese-Stuffed Dates



Ingredients:

20 to 25 whole Medjool Dates, pitted
6 oz Blue cheese, or Gorgonzola, softened
8 to 10 slices Prosciutto
1 tbsp Olive oil
2 tbsp fresh Thyme

Directions:

Preheat the oven to 425° and line a small baking sheet with parchment paper.
While the cheese is softening, prepare the dates. Using a paring knife, cut across the top of each date lengthwise and pull out the pit.
Stuff each date with a generous amount of softened cheese, then lightly press the date closed, it won't close all the way.
Cut each prosciutto slice into 3, lengthwise pieces.
Wrap each date with the prosciutto, then place the wrapped and stuffed dates onto the baking sheet, with the seam facing upwards.

Baking & Serving:

Brush the dates lightly with olive oil.
Sprinkle with fresh thyme and bake them for about 8 to 12 minutes, until the cheese is softened and the prosciutto is lightly crispy.
Remove the baked dates from the oven and onto a serving tray.
You can also sprinkle more fresh thyme and pomegranate arils to garnish the tray.
Serve the appetizer warm, within an hour.
Wait about 5 minutes for the dates to cool first.