

Warm Figs with Goat Cheese, Pistachios and Rustlin' Rob's Fig Balsamic Vinegar

Warm figs with goat cheese, pistachios and balsamic glaze. Fresh figs are cut open with goat cheese and pistachios placed inside. They are then baked until warm and come served drizzled with balsamic glaze.

Prep Time 5 minutes

Cook Time 15 minutes

Total Time 20 minutes

Servings 4



Ingredients

- ¼ cup [Rustlin' Rob's Fig Balsamic Vinegar](#)
- 12 ripe figs washed (We used green Adriatic Figs)
- 4 ounces goat cheese
- 1/4 cup shelled pistachios roasted, unsalted, chopped

Instructions

1. Position oven rack to the upper part of the oven, preheat broiler.
2. Remove the stem of the figs, cut a deep 'X' on the top.
3. Break the goat cheese into pieces and stuff into the figs.
4. Broil the figs for about 5 minutes or until the cheese starts to bubble and brown. Watch Carefully.
5. Remove from the oven and top with pistachios and drizzle with the **Rustlin' Rob's Fig Balsamic Vinegar**.
6. Serve warm.

Adapted from: [culinaryginger](#)