



# Figs with Cheddar & Pancetta

– Makes 16 pieces –

## Ingredients

16 small fresh figs

4 ounces Cabot **Vintage Choice Cheddar**, Cabot **Farmhouse Reserve Cheddar**, Cabot **Private Stock Cheddar**, or Cabot **New York Vintage Cheddar**

16 slices pancetta

## Directions

**PREHEAT** oven to 350°F.

**CUT** cheese into 16 cubes.

**HOLLOW** out figs from bottom with small end of melon baller. Insert cube of cheese into each fig.

**PLACE** pancetta slice on small piece of plastic wrap and set fig on top. Using wrap to help, mold pancetta around fig. Repeat with remaining figs.

**SET** figs on baking sheet and bake for 6 minutes. Serve warm.

## Nutrition Facts

**Calories:** 87

% Daily Value

<b>Total Fat:</b> 4g	6%
<b>Saturated Fat:</b> 2g	10%
<b>Cholesterol:</b> 19mg	6%
<b>Sodium:</b> 421mg	18%
<b>Carbohydrates:</b> 8g	3%
<b>Dietary Fiber:</b> 1g	4%
<b>Protein:</b> 6g	
<b>Calcium:</b> 65mg	7%