

*Havarti*

## Bacon Wrapped Dates with Goat Cheese

Author: Pinch of Yum

Serves: 8 (2 dates per serving)

### Ingredients

- 8 slices bacon (I find that thin bacon works better)
- 16 dates
- 4 ounces goat cheese
- toothpicks



### Instructions

1. Preheat the oven to 350 degrees Fahrenheit.
2. Slice the dates lengthwise on one side to create an opening. Remove the pit.
3. Using a spoon, stuff a small amount of goat cheese into the cavity of each date and press the sides together to close.
4. Cut the bacon slices in half. Wrap each date with a slice of bacon and secure with a toothpick.
5. Arrange evenly on a baking sheet with raised edges (otherwise grease will get everywhere) and bake for 10 minutes. Remove the dates and use the toothpick to turn each one so it's laying on its side. Bake for another 5-8 minutes, until browned to your liking, and turn the dates to the other side and repeat. Remove from the oven, place on a paper towel lined plate, and let stand for 5 minutes before serving.

### Notes

For crispier, browned bacon, set the oven temperature at 375.

For crispier bacon, bake longer.

Usually my bacon pieces wrap around the dates 1.5 times. If it's wrapping more than twice around the date, trim your bacon slices so they're a little shorter. If that bacon layer is too thick, it won't cook.

Keep leftovers in the fridge.

Recipe by Pinch of Yum at <http://pinchofyum.com/bacon-wrapped-dates-with-goat-cheese>

# Nutrition Facts

Amount Per Serving

**Calories 331**

% Daily Value\*

**Total Fat** 14.6g 22%

Saturated Fat 5.9g 30%

**Cholesterol** 25.7mg 9%

**Sodium** 257.7mg 11%

**Total Carbohydrate** 47.2g 16%

Dietary Fiber 4.2g 17%

Sugars 41.8g

**Protein** 7.4g 15%

Vitamin A 0% • Vitamin C 0%

Calcium 6% • Iron 5%