



RWC Caldera España Stuffed Dates with Pistachios and Spicy Honey

MAKES: 4 servings

TIMING: 30 minutes

INGREDIENTS:

- 20 Medjool Dates
- 6 oz Caldera España, small diced
- ½ cup honey
- 1 Tbsp sriracha
- ¼ cup pistachios, toasted and chopped



DIRECTIONS:

1. Preheat oven to 425° F
2. In a small bowl, mix the honey and sriracha and set aside.
3. With a paring knife, make a slit from top to bottom, along the side of the dates to remove the pit, gently open the dates and place in enough cheese so the dates can close (about 2-3 cubes).
4. Bake for 10-15 minutes or until the cheese is melted and bubbly inside the dates.
5. Remove from the pan and serve with pistachios and spicy honey!