



Blue Cheese and Fig Bruschetta

Recipe By CHEF ABBY J

SERVES: 2-4

INGREDIENTS:

- 4 slices multigrain loaf, cut $\frac{1}{2}$ inch thick
- 4 oz. blue cheese
- 4 tsp. extra virgin olive oil
- $\frac{1}{2}$ cup walnuts
- $\frac{1}{2}$ cup honey
- 4 figs
- fresh herbs, for garnish

DIRECTIONS:

- 1. Brush $\frac{1}{2}$ teaspoon of extra virgin olive oil on each side of each slice of bread.
- 2. Put a grill pan on medium heat and add the bread slices. Grill until both sides are lightly toasted. It takes about 2 minutes per side. Set aside to cool.
- 3. If you are grilling in the oven: Preheat the oven to 400°F. Place the bread on a baking sheet and grill each side for 4 minutes.
- 4. Take out and place the blue cheese on the bread. Top with sliced figs and walnuts and then drizzle with honey.
- 5. Garnish with herbs of your choice.

Let's ring in the holidays with this delicious appetizer or enjoy it as a meal with a wonderful red wine.

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