**Roasted Dates With Almond & Ricotta**

**Ingredients**

½ cup of Ricotta Cheese

4 Tbsp. of Almond Nuts, crushed

20 Medjool Dates

1 Tbsp. Extra Virgin Olive Oil

1 Tbsp. Balsamic Vinegar Glaze

1. Sea Salt to taste
2. Preheat an oven to 180º Celsius. Bring a medium-sized frying pan to medium heat and add crushed almonds.
3. Stir almonds frequently, until warm and toasted, removing them from heat as they begin to brown. In a small bowl, mix the ricotta cheese and half of the toasted almonds.
4. Use a small knife to carefully remove any seeds from the dates, making space for the ricotta mixture. Spoon ¼ teaspoon of the ricotta mixture into each date and place them, evenly spaced, on a foil-lined baking sheet and drizzle with olive oil. Sprinkle dates with remaining almonds and sea salt.
5. Roast dates for 15-20 minutes until the ricotta is melted.

**Remove from oven and immediately drizzle balsamic glaze.**