

# Stuffed Dates x 4

## Ingredients

20 Medjool dates

### Ricotta Almond

- 2 tablespoons ricotta cheese
- 1 tablespoon shredded coconut
- 5 whole raw almonds

### Goat Cheese Pistachio

- 2 tablespoons goat cheese
- 1 tablespoon honey
- 1 tablespoon crushed pistachios

### Peanut Butter Chocolate

- 3 tablespoons peanut butter
- 1/2 teaspoon cinnamon
- 1 tablespoon roughly chopped dark chocolate or 10 chocolate chips

### Peanut Butter Chili Crisp

- 3 tablespoons peanut butter
- 1 teaspoon honey
- 1 tablespoon chili crisp

## Instructions

- Use a small sharp knife to cut the dates lengthwise. Remove the pits.
- Mix the first two ingredients for each of the fillings together in 4 small separate bowls.
- Use a spoon to fill each date evenly with the various filling mixtures. Then top each with its accompanying topping. Or feel free to switch them up as desired. Enjoy immediately.

**Storage:** Store the dates in an airtight container at room temperature or in the fridge for around 5 days. The ones with cheese will need to be refrigerated and may not last as long.

**Freezing Instructions:** The stuffed dates freeze really well and will keep for up to 3 months. Freeze them solid on a baking sheet before placing in a freezer bag or freezer safe container. You can enjoy them frozen or allow them to thaw first.

Adapted from Feel Good Foodie