

Warm Apricot Cups with Goat Cheese and Honey Balsamic

Ingredients

- Olive oil
- 3 apricots, halved and de-pitted
- 1 tablespoon honey
- 1 tablespoon balsamic
- 6 tablespoons goat cheese
- 1 tablespoon roasted and salted sunflower seeds
- 1 cup arugula

Directions

Heat olive oil in a small skillet over medium heat. When it's hot, carefully place the apricots, open side down, into the skillet. Cook for at least 5 to 7 minutes, adjusting a couple times to prevent sticking. While the apricots are cooking, whisk together the honey and balsamic. When the apricots are soft and browning, remove from heat and place them open side up on a plate. Fill each "cup" with approximately one tablespoon of goat cheese, drizzle with the honey balsamic, sprinkle with the sunflower seeds, and top with arugula.

We recommend serving immediately, with toast or fresh baguette. They make an impressive appetizer or a great side dish.

Notes

This recipe is very customize-able, and the measurements are just suggestions that can suit your preferred tastes. Cheese lover? Add some extra. Prefer pistachios? They'd taste great too. Hate arugula? Leave it off completely, or sub your favorite greens.

This recipe also scales up or down beautifully, depending on your crowd and appetite.

BBQ season and apricot season might come hand-in-hand in your region. Lucky you! Try these on the grill to wow your guests.