

# Honey-Roasted Figs w/ Labneh & Pistachios

## Ingredients:

- 2 c. whole-fat plain yogurt
- ½ t. salt
- cheesecloth
- 8 large ripe figs, cut in half lengthwise
- 3 T. local honey, divided
- ¼ c. pistachios, chopped

**Tip:** If you don't have time to prepare the labneh for this recipe, you can substitute goat cheese or even cream cheese for a less tangy alternative.

## Directions:

1. To make the labneh, combine yogurt and salt in a small bowl and stir until blended. Line a metal strainer with several layers of cheesecloth and position strainer over a large, deep bowl.
2. Transfer yogurt mixture to the lined strainer and cover. Place in the refrigerator to drain for 1-2 days. (The longer the yogurt is strained, the firmer the labneh will become).
3. To prepare roasted figs, pre-heat oven to 350°F and line a large, rimmed baking sheet with parchment paper or a Silpat® baking sheet. Arrange sliced figs on baking sheet, cut side up, and drizzle with some honey.
4. Place baking sheet in pre-heated oven and roast for 30-35 minutes. Remove from oven and let cool for several minutes.
5. Top each roasted fig with a spoonful of fresh labneh and a sprinkle of chopped pistachios. Drizzle with some local honey and serve immediately. Enjoy!



**natural**  
awakenings

Prep time: 10 minutes + time to strain  
labneh (1-2 days)  
Cook time: 30-35 minutes  
Serves: 4-6