

# Figs in a Blanket

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**Yield: 30 pieces**

*1 sheet frozen puff pastry,  
thawed  
goat cheese  
quartered figs  
2 eggs, beaten*

Preheat the oven to 400 degrees.

Cut a sheet of thawed frozen puff pastry lengthwise into five strips. Then cut crosswise into thirds to make 15 rectangles. Slice each rectangle diagonally to make thirty triangles.

Spoon 1/2 teaspoon of goat cheese onto each triangle and top with a quartered fig.

Wrap the pastry around the fig and press to seal.

Place on a parchment-lined baking sheet.

Brush with beaten egg.

Bake until puffed and golden, 18 to 20 minutes.

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Per Serving (excluding unknown items): 148 Calories; 10g Fat (62.6% calories from fat); 13g Protein; 1g Carbohydrate; 0g Dietary Fiber; 424mg Cholesterol; 140mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 Fat.