

Pancetta Crisps with Goat Cheese & Figs

10 servings



Ingredients:

10 thin Pancetta slices

Arugula leaves

Soft fresh Goat cheese

Fig jam or preserves

5 fresh figs or 5 plump dried Mission figs, halved

Chopped fresh thyme

Freshly ground pepper

Preparation:

Preheat oven to 400°F.

Place Pancetta in single layer on large rimmed baking sheet and bake until crisp, 12 to 15 minutes. Watch it!

Cool 15 minutes; transfer to 10 small plates.

Top each slice with 2-3 arugula leaves, 1 tbsp goat cheese, ½ tsp jam, and 1 fig half; sprinkle with thyme and freshly ground pepper.