## **HONEY ALMOND STUFFED DATES**

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian Serves: 8 (Serving= 3 stuffed dates)

## Nutrition (per serving)

Calories: 148
Total Fat: 6 g
Saturated Fat: 2 g
Sodium: 54 mg
Total Carbohydrate: 19 g
Dietary Fiber: 2.5 g
Total Sugars: 11 g
Protein: 3.5 g



## Ingredients

- 24 pitted dates
- ¼ block reduced fat cream cheese, softened
- 2 Tablespoons part-skim ricotta cheese

- 1 teaspoon honey
- ¼ teaspoon orange zest
- ⅓ cup sliced almonds, toasted

## **Directions**

- 1. Slice dates down one side lengthwise to create opening for stuffing inside. Be careful not to slice all the way through to the other side.
- 2. In small bowl, mix together cream cheese, ricotta, honey and orange zest.
- 3. Stuff dates with cheese mixture.
- 4. Sprinkle sliced almonds on top.

