



Pan Seared Bacon-Wrapped Dates with Tomato Sauce

24 large pitted dates
2 tbslp heavy cream
½ cup blue cheese, at room temperature
12 slices thick-cut bacon
60g **HACO Tomato Sauce**

- Slice the dates lengthwise three-quarters of the way down.
- In a small bowl, press the cream into the blue cheese with a fork.
- Press a small scoop of the blue cheese into the centre of the dates and close them back up.
- Cut each piece of bacon in half. Wrap each halved bacon strip around a date. Secure with a toothpick.
- Place the bacon-wrapped dates on a baking sheet. Bake until the bacon is crisp, 15 to 20 minutes.
- After baking or pan seared **HACO Tomato Sauce** will put on top off the bacon wrapped dates.