

# Fig, Ricotta and Pistachio Salad



**Serves 2    Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

1 tbsp olive oil  
1 shallot, finely chopped  
25g pistachios, finely chopped  
4 figs  
75g ricotta  
1tsp finely chopped thyme leaves  
1tbsp clear honey  
salad leaves to serve

1. Heat the oven to 200C/fan 180C/gas 6. Heat a little olive oil in a pan, add the shallot and fry for 4-5 minutes until they begin to soften. Add most of the pistachios and keep frying for about 2 minutes, then season well and cool in a bowl. Trim the tops off the figs and cut them in quarters leaving the bases intact.
2. Mix the pistachio and shallots with the cheese and press it into the centre of the figs. Stand them up in a baking dish and sprinkle on the remaining pistachios and the thyme. Bake for 5 minutes, then drizzle on the honey. Serve with some salad leaves.