

**Grilled Fig and Grilling Cheese Salad with Arugula and Honey Balsamic Vinaigrette**

**Ingredients for 8 Appetizer Portions:**

- 1 pack of ROUGETTE Bon·fire Grilling Cheese
- 8 fresh figs, cut in half
- 3 tablespoons;
- + 2 teaspoons extra-virgin olive oil, divided
- 1 tablespoon balsamic vinegar
- 2 teaspoons honey
- Juice of 1/2 orange
- Salt and freshly ground black pepper
- 4 ounces arugula
- 2 teaspoons chopped pistachios



**Instructions:**

1. Preheat grill to medium high heat.
2. Brush the cut sides of each fig half with 2 teaspoons olive oil. Place fig halves on hot grill, cut side down along with both disks of ROUGETTE Bon·fire Grilling Cheese on grill. Grill over medium high heat for five minutes.
3. After five minutes, use tongs to turn over cheese. Continue grilling on second side for another five minutes.
4. Remove figs and cheese from grill. Transfer to a cutting board and allow to cool for five minutes before handling.
5. While figs and cheese are cooling, combine balsamic vinegar, honey and orange juice in a small bowl. Add 3 tablespoons olive oil and whisk to combine. Season with salt and pepper to taste and set aside.
6. When cool enough to handle, carefully dice cheese portions into cubes.
7. To serve, in a small bowl toss arugula with half of the vinaigrette and arrange on a serving platter. Top with figs and diced cheese. Drizzle with remaining vinaigrette and sprinkle with pistachios.