

**Open Faced Fig Sandwiches with
Arugula & Parmesan**
These are incredible!!!

Ingredients:

2 tbsp. Sugar
1/4 tsp. Cayenne Pepper
3/4 tsp. Kosher Salt
1 tbsp. Extra Virgin Olive Oil
1 medium Red Onion, thinly sliced
1 lb. fresh Figs, halved lengthwise
1/3 cup toasted Walnuts
1/2 tsp. fresh ground Black Pepper
6 slices rustic Whole Wheat or White Bread
3 cups baby Arugula
1 cup shaved Parmesan Cheese

Directions:

Preheat the oven to 400 degrees. Combine sugar, cayenne, and 1/2 tsp. salt in a small bowl.

Over medium heat, heat oil in a large non-stick skillet. Add onion and cook until lightly golden. Add 1/3 of the figs, and cook until soft, about 5 minutes. Add 1 tbsp. of the sugar mix, cook, stirring until caramelized. Let cool slightly, then pulse in a food processor with walnuts, and add remaining 1/4 tsp. salt. Place remaining figs cut side up on a rimmed baking sheet, sprinkle with remaining sugar mix and roast until tender and caramelized, about 10 minutes. Spread 3 tbsp. of the onion fig mix on each slice of bread, top with arugula and cheese and several warm fig halves.

Cut into 3 or 4 pieces and serve immediately. Serves 6