

Roasted Dates with Caramelized Onion Goat Cheese, Pecans & Rosemary

Day 25 of 31 Days of Cozy 🍂

Prep Time: 10 minutes | Cook Time: 15 minutes | Total Time: 25 minutes | Servings: 6–8

If you know me by now, you know I love making something ridiculously easy look like it belongs at one of Martha Stewart's dinner parties. And these little guys are exactly that.

Sweet, caramelized Medjool dates stuffed with creamy caramelized onion goat cheese, then topped with crunchy pecans, fresh rosemary, and a hint of orange. Everything gets roasted until warm and gooey, then finished with a drizzle of honey for the perfect sweet and savory bite.

The caramelized onion goat cheese adds a lovely savory depth that balances the sweetness of the dates, while the rosemary and orange bring a little freshness and brightness. They're rich, creamy, crunchy, slightly citrusy, and just a little unexpected.

And the best part? They're almost embarrassingly easy to make. My dates even came pre-pitted and sliced, so most of the work was already done for me. Next time you need to whip up a cute appetizer in a pinch, keep these little guys in mind.

Ingredients

- 1 (12 oz) package Medjool dates, preferably pitted
- 1 (4 oz) log caramelized onion goat cheese
- ½ cup pecans, finely chopped
- 2 tsp fresh rosemary, finely minced
- 1 tsp freshly grated orange zest
- 2 tsp freshly squeezed orange juice
- ¼ tsp ground cinnamon
- A pinch of kosher salt
- 3 tbsp extra-virgin olive oil
- Honey, for drizzling (or hot honey, if you have it!)

Instructions

- 1 Preheat the oven. Preheat your oven to 375°F.
- 2 Prepare the dates. If your dates aren't already pitted, use a small, sharp knife to slice each one lengthwise and remove the pit. Be careful not to cut all the way through. You want to create a little pocket for the filling.
- 3 Stuff with goat cheese. Gently open each date and fill with approximately 1–2 teaspoons of caramelized onion goat cheese, depending on the size of your dates. Arrange them cut-side up in a 9×9-inch baking dish or a similarly sized oven-safe dish.
- 4 Make the pecan topping. In a small bowl, combine the finely chopped pecans, fresh rosemary, orange zest, orange juice, cinnamon, kosher salt, and olive oil. Stir until everything is evenly coated.
- 5 Top the dates. Spoon the pecan mixture over the stuffed dates, making sure each one gets a little of that fragrant, crunchy topping.
- 6 Roast. Transfer to the oven and bake for approximately 15 minutes, until the dates are warmed through, the goat cheese is soft and creamy, and the pecans are lightly toasted.
- 7 Finish with honey. Remove from the oven and drizzle generously with honey while still warm. I used regular honey, but hot honey would be absolutely delicious here if you have some!
- 8 Serve. Transfer to a serving platter and enjoy warm, while the goat cheese is soft and gooey.

Tips & Notes

- Look for pre-pitted dates. Mine actually came pre-pitted and sliced, which made this recipe even easier. If you can find them, grab them!
- Why caramelized onion goat cheese? The savory sweetness of caramelized onion adds another layer of flavor that works beautifully with the dates. Regular goat cheese is delicious too, but I especially love this variation.
- Pecans instead of walnuts. Pecans have a naturally buttery, slightly sweet flavor that complements the dates and goat cheese. Finely chopping them ensures you get a little crunch in every bite.
- Don't skip the orange. The zest and juice add just enough brightness to balance the richness of the cheese and the sweetness of the dates without making them taste overtly citrusy.
- Honey or hot honey? I used regular honey, which was delicious, but a little heat would be incredible with these flavors. If you have hot honey, I highly recommend giving it a try.
- Make ahead: You can stuff the dates and prepare the pecan topping up to a day in advance. Store them separately in the refrigerator, then assemble and roast just before serving.
- Serving suggestion: These are perfect alongside a cheese board, as a holiday appetizer, or with a glass of wine before dinner.
- Storage: Keep leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a 325°F oven until warmed through, or enjoy at room temperature.