

# HONEY GOUDA & FIG CHIPCUTERIE

## INGREDIENTS

1 bag chips  
1 c arugula  
4-6 figs, sliced  
10 oz honey gouda  
wild berry glaze

## PREHEAT

Preheat oven to 350°.

## DIRECTIONS

On lined baking sheet, spread chips in thin layer.

Layer with figs and cheese.

Bake 15 minutes until cheese is melted.

Top with arugula and drizzle with wild berry glaze.

## TIP

Torres chips are available at specialty stores. The Iberian Ham, Cured Cheese or Mediterranean Salt are spectacular.

You can use any chips. The Aldi sweet potato are also amazing.

I purchased the Torres chips and wild berry glaze from world market.