



Warm Dates with Parmesan and Walnuts

24 large dates, preferably Medjool
2 tsp. extra-virgin olive oil or walnut oil, plus more for drizzling
2-oz. (60-g.) piece Parmesan cheese, preferably Parmigiano-Reggiano
24 walnut halves

Preheat the oven to 350 degrees F (180 degrees C).

Using a paring knife, make a small, lengthwise incision in each date and carefully remove the pit. In a bowl, gently toss the pitted dates with the 2 teaspoons of extra-virgin olive oil. Arrange the dates, slit side up, in a single layer on a rimmed baking sheet or in a shallow baking dish. Using a vegetable peeler, grate the cheese into bite-sized shavings. Tuck a cheese shaving or two and a walnut half into each date.

Bake until warmed through, about 10 minutes. Transfer to a serving platter, drizzle with more olive oil, and serve at once.

Serves 6-8.

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