



## Chocolate Sea Salt Figs

16 servings

10 minutes

### Ingredients

1 1/2 cups Dried Figs (16 figs)  
8 ozs Dark Organic Chocolate (melted)  
Sea Salt (for garnish)

### Nutrition

Amount per serving	
Calories	122
Fat	6g
Carbs	16g
Fiber	3g
Protein	1g

### Directions

- 1 Line a baking sheet with parchment paper and sprinkle sea salt on it. Get out 6 figs and a toothpick, set aside. Melt the chocolate, 30 seconds at a time, in the microwave.
- 2 Once the chocolate is melted, using the toothpick, dip the end of the fig into the chocolate and place it back on the parchment paper on the sea salt. Repeat for each fig. Pop into the freezer for 15 minutes to set. Store in the fridge for up to 1 week.