



A Recipe For You

Herb & Lemon Goat Cheese Spread



Ingredients:

- 3/4 cup soft fresh goat cheese, room temperature
- 1 tablespoon olive oil
- 2 teaspoons chopped fresh thyme
- 2 teaspoons grated lemon peel
- 1 garlic clove, minced
- 5 teaspoons olive oil
- 1/3 fresh chili (finely chopped)
- 16 French-bread baguette slices, toasted

Directions:

Place goat cheese in small bowl. Mix thyme, lemon peel and garlic in another small bowl; season with ground black pepper. Mix half of thyme mixture into goat cheese.

Add olive oil to remaining half of thyme mixture. Form cheese into 2 1/2-inch round; flatten slightly. Place in center of plate. Spoon oil-thyme mixture over top cheese. Sprinkle with chopped chili pepper. Surround cheese with baguette slices and serve.

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