

Salad with Warm Goat Cheese

Serves 4

Ingredients

4 slices of baguette
4 slices of chèvre (goat cheese)
EVOO
Baby greens

Vinaigrette

4 Tbsp EVOO
4 Tbsp white balsamic vinegar
1 tsp honey
Salt/Pepper



Directions

1. Turn on broiler.
2. Place bread on baking sheet lined with parchment. Place a slice of cheese on each piece of bread and drizzle with a bit of EVOO.
3. Broil for about 3 minutes.
4. Combine vinaigrette ingredients and whisk until emulsified.
5. Place baby greens on plate, drizzle with vinaigrette and top with warm goat cheese bread.

