

Goat Cheese with Chipotle and Roasted Pepper

PREP: 20 minutes TOTAL: 20 minutes

6 Appetizer Servings

Calories 308, Fat 22g, Fiber 1 g

- 1 teaspoon cumin seeds
- 1 11-ounce log soft fresh goat cheese
- 1 cup drained roasted red pepper strips from jar
- ¼ cup extra-virgin olive oil
- 2 teaspoons chipotle hot sauce
- 1 small garlic clove, pressed
- ¼ cup chopped fresh cilantro
- 2 Tablespoons toasted salted pumpkin seeds
- Toasted baguette slices or crackers

Toast cumin seeds in small skillet over medium heat until fragrant, stirring often, about 2 minutes. Cool.

Place goat cheese log on platter. Cover with Sheet of plastic wrap. Press into large rectangle Approximately 8 by 3 inches. Sprinkle with cumin, salt, And freshly ground black pepper. Mix roasted red Peppers, olive oil, hot sauce, garlic and chopped cilantro in small bowl. Spoon topping over goat cheese. Top with pumpkin seeds. Serve with toasted baguette slices or crackers.

Ginny McAboy, September 2019 Bruschetta Theme