

Goat Cheese Discs

You can use plain toasted nuts or these spiced ones. Pecans are my favorite, but any toasted nut will be great. Place warm goat cheese patties on a dressed green salad. You'll be glad you did!



Ingredients:

- 1 cup toasted nuts or the spiced, candied nuts from the previous recipe, lightly chopped, put in a soup bowl (*Do not chop into a powder, you want some texture.*)
- Chevre log (goat cheese) 5-10 ounces, cut into equal pieces (*More goat cheese makes for a complete meal, smaller amount is fine as a side*)
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Preparation:

- Line a baking pan with parchment paper, tin foil, or a silpat mat.
- With slightly wet hands, pat each goat cheese log into equal size patties (like tiny burgers)
- One by one, place each goat cheese patty into the chopped nuts, turning and pressing lightly so the nuts coat all surfaces of the patty.
- Place the nut-coated patties on a plate and chill in the refrigerator until ready to bake (15 minutes before serving.)
- Preheat oven to 350°. Transfer the chilled goat cheese patties to the prepared baking sheet. Bake for 8-10 minutes until the goat cheese is soft.
- While the goat cheese is baking, prepare your salad. Use any dressing. (*My go-to is a balsamic vinegar with 1 part balsamic vinegar to 3 parts oil. I add 1 tablespoon Dijon mustard to help it stay together. 1 tablespoon honey is also nice. This makes enough for a while and stores well in the refrigerator.*)
- Using a metal spatula, gently slide the warm patty onto the middle of the salad. Serve immediately.