

CHEVRE BALLS WITH PECAN AND ROSEMARY ON A GREEN SALAD

- 6 ounces plain goat cheese *softened for an hour at room temperature*
- ½ cup finely chopped pecans
- 2 TBSP finely chopped rosemary
- Fresh salad greens

Serves 4



Instructions

ADGA



- Preheat oven to 325°F
- Mix the chopped pecans and rosemary together
- Scoop 1 TBSP portions of goat cheese & gently roll into a ball
- Roll goat cheese balls in the pecan rosemary mixture
- Bake just until warm but maintaining structure (5-10 minutes)
- Place on a bed of greens with a citrus vinaigrette of your choice.
- For a festive appearance you can top off with some dried cranberries, and/or toasted pecans

Learn more about
the American Dairy
Goat Association
and goat milk
products!

Recipe from Latte Da Dairy

