



**BELL PEPPER WITH GOAT CHEESE
& BALSAMIC GLAZE**

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Prep time: 15-20 Minutes

Cook time: N/A

Servings: 4-6 People

DIRECTIONS:

Slice Bell Peppers into 1-2 inch wedges. Arrange on a serving dish.

Layer the goat cheese crumble on the tips of your Bell Pepper wedges. Drizzle the balsamic reduction over the goat cheese.

Garnish with freshly chopped chives, cracked pepper, and salt to taste.

CHEF'S TIP:

Fresh raw Bell Peppers are an easy way to build this delicious appetizer, but also try baking/ roasting the Bell Peppers to bring on a whole new flavor profile. You can add more fresh herbs to the goat cheese mixture as well.

INGREDIENTS:

1 large red Bell Pepper, seeded

1 large orange Bell Pepper, seeded

1 large yellow Bell Pepper, seeded

2 ½ cups goat cheese crumble

2 tbsp. balsamic reduction

3 tbsp. fresh chives, finely chopped

Salt & pepper to taste