

# Goat Cheese with Fresh Dill

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*2 packages (11 ounce ea)  
fresh goat cheese  
6 tablespoons fresh dill  
crackers (for serving)*

**Preparation Time: 5 minutes**

Place the packages of goat cheese into the freezer to slightly harden, about 15 minutes.

Finely chop the dill. Spread it out a bit on the cutting board to let it dry for a few minutes.

Remove the goat cheese from the packaging. Gently roll it over the fresh dill, coating it almost completely. It should look lovely and "mossy".

Carefully wrap the roll snugly in plastic wrap.

Chill until ready to serve.

Serve with crackers.

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Per Serving (excluding unknown items): 1 Calories; trace Fat (18.0% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable; 0 Fat.