

Apricots with Herbed Goat Cheese

Wendy Weidner - Ham Lake, MN
TasteOfHome.com/simple - June/July 2019

Servings: 4

3 ounces fresh goat cheese
2 teaspoons fresh basil,
minced
2 teaspoons fresh chives,
minced
2 teaspoons 2% milk
4 fresh apricots, sliced
1/8 teaspoon salt
dash pepper
2 tablespoons balsamic
glaze

In a mini food processor, place the goat cheese, basil, chives and milk. Process until smooth.

Arrange the apricot slices on a serving dish. Drop the goat cheese mixture by teaspoonfuls over the top.

Sprinkle with salt and pepper. Drizzle with balsamic glaze.

Garnish with additional basil leaves.

Serve immediately.

Per Serving (excluding unknown items): 2 Calories; trace Fat (31.0% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; trace Cholesterol; 65mg Sodium. Exchanges: 0 Vegetable; 0 Non-Fat Milk; 0 Fat.