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| Baked Goat Cheese Marinara |
| We had Baked Goat Cheese Marinara at one of our favorite restaurants and I had to recreate it for us at home!  This is just like the restaurant recipe – and it is really quick and easy to make. I like to serve this with my French  Bread Crostini. The crostini can be made a day ahead and then wrapped in aluminum foil and reheated in the oven  when you are ready to serve this. The Goat Cheese Marinara can be assembled ahead of time and refrigerated until  you pop it under the broiler.  C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1237.JPG   |  |  |  | | --- | --- | --- | | 1 1/3 | cups | prepared marinara sauce | | 6 | oz | goat cheese | | 2 | tbs | fresh basil, thinly sliced | | 12 | slices | French bread | |  |  | olive oil | |
| C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1173.JPG  Brush each side of the bread slices with olive oil and place on a sheet pan. Toast each side under the broiler for 2 to 3 minutes, or until golden brown.  C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1195.JPG C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1199.JPG  Pour marinara sauce in the bottom of a small baking dish. Slice the goat cheese in half and place in the center of the marinara sauce.  C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1212.JPG C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1216.JPG  Bake under the broiler for 4 to 6 minutes or until the goat cheese is soft and slightly golden.  C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1217.JPG C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1220.JPG    Sprinkle mixture with fresh basil before serving.  C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1226.JPG C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1233.JPG  Serves 4 people as an appetizer.  C:\Users\Owner\Pictures\Food\Baked Goat Cheese Marinara\IMG_1239.JPG  **Let’s make life special by sharing great food with our family and friends! Enjoy!** |