



Almond-Baked Goat Cheese Salad

- 1 cup Almond Accents® Butter Toffee Flavored Sliced Almonds
- 5 ½ ounce log fresh goat cheese
- 1 ½ teaspoons vegetable oil
- 8 cups baby lettuce mix
- 2 tablespoons prepared white wine vinaigrette



Preparation Time : 10 minutes

Heat oven to 350°F. Lightly crush 1/2 cup Almond Accents with rolling pin, leaving some larger pieces. Place in shallow dish. Cut goat cheese into 4 pieces; gently pat each piece into a flat disk and brush with oil. Press each disk into Almond Accents until evenly coated; place on baking sheet. Bake for 6 to 8 minutes or until warm and soft. Toss lettuce with vinaigrette until evenly coated. Divide lettuce among 4 plates. With spatula, carefully place 1 goat cheese disk on top of lettuce on each plate. Sprinkle with remaining Almond Accents.

Serves 4

Nutrition Information Per Serving: 309 calories; 25 g fat; 18 mg cholesterol; 600 mg sodium; 9 g carbohydrate; 1 g fiber; 13 g protein

For more great recipe ideas, visit www.almondaccents.com.