



## Mediterranean Goat Cheese Spread

- 2 (3.5- oz.) logs goat cheese
- 1/4 cup sun-dried tomatoes in oil, drained and chopped
- 1/4 cup chopped pitted Kalamata olives
- 2 Tbsp. small capers, rinsed and drained
- 1 tsp. minced garlic
- 1/4 cup extra virgin olive oil
- 1/2 cup Almond Accents® Original Oven Roasted Flavored Sliced Almonds
- 2 Tbsp. chopped fresh basil
- Baguette slices

Crumble cheese over large serving platter. Layer tomatoes, olives and capers over cheese. In small skillet, sauté garlic in oil until fragrant; do not brown. Pour garlic oil over goat cheese layers. Sprinkle with Almond Accents and basil. Serve with baguette slices.

Makes 8 servings

Nutrition Information Per Serving: 194 calories; 18 g fat; 11 mg cholesterol; 321 mg sodium; 3 g carbohydrate; 0 g fiber; 6 g protein



Preparation Time : 15  
minutes

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