



RECIPE | TOMATOES

BAKED GOAT CHEESE & SANGRIA® BRUSCHETTA DIP



15 min
PREP.

20 min
COOKING



6



easy

INGREDIENTS

Recipe created by Hanan Ghadban

For the bruschetta:

2 dry pints Pure Flavor® Sangria®
Medley Tomatoes, quartered
1 clove garlic, crushed
¼ cup basil, cut into ribbons
2 tbsp olive oil
1 tbsp balsamic vinegar
Salt & pepper, to taste

For the dip:

2 cloves garlic, crushed
10 oz goat cheese, softened
6 oz cream cheese, softened
1 cup mozzarella, shredded
½ cup plain Greek yogurt
1 tbsp olive oil
Salt & pepper, to taste

For serving:

Grated Parmesan, for garnish
Balsamic glaze, for garnish
Baguette



DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 In a large bowl, mix bruschetta ingredients and set aside.
- 3 In a separate bowl, cream together the dip ingredients.
- 4 Lightly grease a baking dish and add the dip mixture. Spread evenly and bake on middle rack for 20 minutes until cheese is golden. Remove and set aside.
- 5 Once dip is slightly cooled, add bruschetta on top of the dip.
- 6 Garnish with Parmesan and balsamic glaze. Serve with sliced baguette and enjoy!

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