Pomì
O Così. O Pomì.

Baked Goat Cheese in Marinara Sauce

Preparation time: 30 min
Difficulty: Easy

Ingredients

- Baquette, sliced and toasted: 1
- Cherry tomatoes, halved: 1/2 cup
- Cloves of garlic, minced: 2
- Goat cheese: 1 cup
- Parsley or basil, minced: To garnish
- Salt and pepper: To garnish

Preparation

Directions:

1. Preheat the oven to 375(f) degrees.

2. To a skillet over medium heat stir together the marinara sauce & garlic. Bring to a gentle simmer & cook until the sauce slightly thickens, about 5 minutes.

3. As the sauce simmers, shape the goat cheese into a 1/2-inch thick disc, leaving about a 1-inch border around the skillet.

4. Top skillet with the goat cheese & bake for 20 minutes. Broil the cheese for a minute or two to ensure it is golden.

5. Top goat cheese with cherry tomatoes. Season with salt, pepper & a sprinkle of fresh herbs.

6. Serve warm with the sliced baguette!

For this recipe we used:

Marinara Sauce 26.46 oz