

Marinated Olives & Goat Cheese Dip

Prep: 10 min. | Cook: 15 min. | Total:25 min. | Serves: 4 as an appetizer

A quick and easy Mediterranean appetizer



Ingredients:

- 2 ea. Vermont Creamery Herb Goat Log
- 1 ea. Pitted Castelvetrano Olives 4oz
- ½ cup Murray's Mediterranean EVOO
- 2 sprigs Rosemary or thyme
- 1 ea. Lemon, zested

Directions:

1. Place olive oil, olives, 1 sprig of rosemary, and the lemon zest in a small saucepan over medium-low heat, swirling occasionally until the mixture smells highly aromatic, 4-6 minutes.
2. Meanwhile, slice the goat logs into ½ inch coins, and place in a shallow bowl.
3. Add the warm oil mixture over the cheese, add the rosemary leaves from the other sprig, and let marinate for 5 minutes, up to an hour.
4. Serve with crusty bread and enjoy!