

Oven Roasted Feta Cheese

May 20th, 2017

This recipe serves: 4

Prep Time: 01:00

Cook Time: 00:00

This is the way that Feta Cheese was meant to be eaten. This sweet, salty, nutty flavor goes great with Lavash Crackers and matches well with any Mediterranean food as an appetizer.

Ingredients:

8 oz block of Feta Cheese
1 Tablespoon (1/2 ounce) Balsamic Vinegar
1 Tablespoon (1/2 ounce) Extra Virgin Olive Oil
2 ounces Pine Nuts
2 ounces White Raisins
6 ounces fresh Heirloom Cherry Tomatoes (sliced)
2 ounces sliced Kalamata Olives
1 Teaspoon Honey
3 large Basil leaves (chiffonade)

Directions:

Preheat the oven to 400° Fahrenheit.

Drain the Feta cheese and place it in an oven-safe 8 x 8 casserole pan.

Sprinkle the cheese with about 1/4 ounce of balsamic vinegar.

Gently mix the olives, tomatoes, raisins, and pine nuts. Stack the mixture on top of the cheese.

Sprinkle with the remaining Balsamic vinegar, the Olive Oil, and the Honey.

Bake for 30-40 minutes on the middle rack.

Remove from the oven and carefully move the entire thing to a serving platter.

Sprinkle the top with the Basil chiffonade.

Serve with Lavash Crackers or Water Crackers.