

# **WILDFIRE<sup>®</sup>**

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## **STEAKS, CHOPS & SEAFOOD**

### Oven Baked Goat Cheese

Flatbread (Serves 2 – 4)

- 1 6-8 oz pizza dough (from Whole Foods or Trader Joes)
- ½ tsp minced garlic
- 1 tsp extra virgin olive oil
- ¼ cup shredded asiago cheese
- 1 tsp chopped parsley

#### Goat Cheese Dip

- ½ cup purchased or homemade tomato basil sauce
- 2 small ice cream scoops of high quality goat cheese (1 ½ oz scoops)
- 1 Tbsp panko crumbs
- 1 tsp chopped parsley
- 1 tsp extra virgin olive oil

Set oven to 425°.

Lightly dust dough in flour and either stretch dough or roll out to approximately 10 inches in diameter. Place on a parchment lined baking sheet. Whisk together minced garlic with olive oil and evenly brush on pizza dough. Top with asiago cheese and chopped parsley then place in oven for approximately 10 minutes. Cut into 8 slices.

Pour tomato sauce into a 10 oz oven-proof crock. Place two scoops of goat cheese on top of the tomato sauce. Sprinkle with panko crumbs, chopped parsley, and olive oil. Bake in the oven for 12 minutes or until cheese is bubbling. Serve immediately with flatbread.