



HEIRLOOM TOMATO SALAD + WHIPPED CHIVE GOAT CHEESE



20 minutes



6



Snap a pic & use #GGgathers

INGREDIENTS

*1 C organic chives, split
and minced*

*1/2 C organic basil,
minced*

*4-5 organic heirloom
tomatoes*

3 T extra virgin olive oil

*1/2 C red onion, sliced
into thin rounds*

4 oz goat cheese

8 oz cream cheese

salt and pepper, to taste

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DIRECTIONS

Clean veggies and herbs. Rough chop tomatoes and mince the herbs. Place in a bowl with thinly sliced red onion rounds. Drizzle olive oil and add salt and pepper to taste. Set aside.

Meanwhile in a small food processor, add goat cheese, cream cheese, and remaining chives. Salt and pepper to taste. If mixture is struggling to combine, add a bit of olive oil until desired consistency is achieved.

*Serve alongside toasted crostini, olives, and a variety of cheeses.
Cheers!*