



Roasted Pepper & Goat Cheese Dip

Ingredients

½ c marinated roasted red peppers
2/3 c goat cheese
¼ c walnuts, roasted

Instructions

1. In a saucepan or the oven, roast the walnuts for 8-10 minutes.
2. In a mini blender buzz up the walnuts into small pieces. Remove and set aside.
3. Add peppers and goat to the blender and blend to a chunky consistency.
4. Add the walnuts back in and blend until fully combined. Taste for seasoning. However, if using marinated peppers you probably won't need any additional seasoning.

Serving Suggestions: Use a dip with crudité or use instead of mayo on a sandwich.