



Baked Onion, Goat Cheese and Sun-Dried Tomato Dip

Prep time: 20 minutes

Cook time: 20 minutes

Servings: 6

- 1 jar (16 ounces) Aunt Nellie's
Holland-Style Onions
- nonstick cooking spray
- 2 tablespoons chopped oil-packed,
sun-dried tomatoes, divided
- 1 large clove garlic, minced
- 4 tablespoons sliced fresh basil, divided
- coarse ground black pepper, to taste
- 1 tablespoon oil from sun-dried tomatoes
or olive oil, divided
- 1 log (8 ounces) goat cheese
- 1/2 teaspoon Mediterranean
herb seasoning (optional)
- crackers (optional)
- flatbread (optional)
- pita chips (optional)

Heat oven to 350 F.

Drain onions well; pat dry.

Spray shallow, oven-proof dish (3-4-cup size) with nonstick cooking spray. Place onions in dish. Press with spatula to flatten and crush.

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Prep time: 20 minutes Sprinkle with 1 tablespoon tomatoes, garlic, 2 tablespoons basil and black pepper, to taste. Drizzle with 1/2 tablespoon oil.

Cut goat cheese into 6-8 rounds. Arrange over onion mixture. Sprinkle with remaining tomatoes; drizzle with remaining oil. Sprinkle with herb seasoning, if desired.

Bake uncovered 20-30 minutes, or until cheese is soft and mixture is bubbly. Sprinkle with remaining basil. Serve warm with crackers, flatbread or pita chips, if desired.

Source: Aunt Nellies
www.auntnellies.com

Enjoy!