



kitchen collage

430 e. locust st  
des moines, ia 50309  
515.270.8202  
mykitchencollage.com

monday - friday 10-5:30 /saturday 9-5

Recipes from ***Raising the Salad Bar*** by Catherine Walthers. Copyright © 2007. Reprinted with permission of Lake Isle Press, New York, NY. All rights reserved.

### **Leafy Green Salad with Lemon-Basil Goat Cheese**

Serves 4

In this salad, I've combined the salad greens with a goat cheese appetizer that a friend, Hilary Noyes-Keene once brought to a party. The goat cheese was topped with lemon zest, garlic, and fresh herbs. Farm-fresh greens or arugula will taste best here. Serve this salad with a sliced, freshly baked baguette or a loaf of country-style bread for spreading the cheese.

6 to 8 ounces of your favorite goat cheese  
1 teaspoon grated lemon zest  
1/2 teaspoon finely minced garlic  
2 tablespoons olive oil  
Salt and pepper  
6 to 8 cups arugula or mixed baby greens, washed and dried  
4 to 6 fresh basil leaves  
1 baguette or loaf of country-style bread, sliced

#### **BALSALMIC VINAIGRETTE**

2 tablespoons balsamic vinegar  
5 to 6 tablespoons olive oil  
Salt and pepper

1. Using either a mold or your hands, gently form the goat cheese into 4 disks measuring approximately 2-inches wide by 1/3 to 1/2-inch thick. In a small bowl, mix the lemon zest, garlic, oil and pinch of salt. Place the rounds of cheese on a plate, season with freshly ground pepper and evenly pour the mixture over them. Cover plate and refrigerate until ready to serve.
2. To make the dressing, in a small bowl, whisk together the balsamic vinegar and oil; season with salt and pepper.
3. Place arugula or greens in a bowl and add the desired amount of dressing; mix well. Divide the greens among 4 salad plates. Top each serving with a disk of the goat cheese, including the mixture they marinated in. Sliver the basil and sprinkle over the goat cheese. Place a few slices of baguette on each plate.