

Greek Style Marinated Grilling Cheese, Tomato and Cucumber Dip with Pita Chips

Ingredients for 4 Appertizer Portions:

1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Herbs Marinade)

3 tablespoons red onion, minced

1/3 cup grape tomatoes, quartered

1/3 cup seedless cucumber, diced

Vinaigrette Ingredients:

2 teaspoons fresh dill, minced

2 teaspoons red wine vinegar

2 teaspoons olive oil

1 teaspoon fresh basil, minced

Salt and pepper to taste

Serve with pita chips for dipping



Instructions:

1. Preheat grill to medium high heat.
2. While grill is preheating, combine tomatoes, cucumbers and red onions in a medium bowl.
3. Remove Marinated Semi Soft Cheese from packaging and arrange in grilling tin. Place tin on preheated and close grill lid. Grill cheese for 5 minutes over medium high heat.
4. Meanwhile, combine vinaigrette ingredients in a small bowl and whisk to combine. Drizzle vinaigrette over tomato mixture and toss until evenly distributed. Season with salt and pepper to taste.
5. After five minutes return to grill and use a spatula to carefully flip cheese portions in tin and grill for five more minutes, until cheeses are melted and starting to brown along the edges.
6. Transfer grilling tin to a heatproof serving tray and top melted cheese with tomato mixture. Serve immediately alongside pita chips for dipping.