

Marinated Grilling Cheese Bite-Size Greek Salad

Ingredients for 4 servings:

1 pack of ROUGETTE Bon-fire Marinated Grilling Cheese (Semi-soft Cheese in Herb Marinade)
28 cocktail toothpicks
28 Kalamata olives
28 sliced rounds seedless miniature cucumbers
7 cherry tomatoes, quartered
2 cloves garlic, minced
2 t fresh dill, finely minced
1 small red onion, diced into small wedges
1 t Kosher salt
1/2 t fresh ground pepper
Juice and zest of 1 lemon



Instructions:

1. Preheat grill to medium high heat.
2. In a medium bowl, combine garlic, lemon juice and zest, dill, salt, pepper and olive oil and whisk until emulsified. Reserve vinaigrette for serving.
3. Remove Marinated Grilling Cheese from packaging and set in grilling tin.
4. Place Grilling Cheese tin on the grill, close lid and grill for 5 minutes.
5. After five minutes, carefully remove grilling tin from grill, flip cheese and replace on grill. Continue cooking for 3-5 minutes more, until cheese is golden but still solid. Remove cheese from grill and allow to cool for 5 minutes.
6. When cool enough to handle, dice cheese into cubes.
7. Thread a cocktail toothpick with a Kalamata olive, a slice of cucumber, a tomato quarter, a cube of Marinated Grilling Cheese and an onion wedge. Repeat until all ingredients are used. Arrange toothpicks on serving platter with vinaigrette on the side for dipping and drizzling.

Don't feel like grilling? Simply prepare the Marinated Grilling Cheese in an oven according to packaging instructions.