

## **Greek Style Marinated Semi Soft Grilling Cheese, Tomato and Cucumber Dip with Pita Chips**

### **Ingredients for 4 Appetizer Portions:**

2 portions BonFire Marinated Semi Soft Cheese

1/3 cup grape tomatoes, quartered

1/3 cup seedless cucumber, diced

3 tablespoons red onion, minced

### **Vinaigrette Ingredients:**

2 teaspoons fresh dill, minced

1 teaspoon fresh basil, minced

2 teaspoons red wine vinegar

2 teaspoons olive oil

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.