

Goat Cheese & Herb Stuffed Strawberries

Ingredients

1 pint fresh strawberries
4 ounces goat cheese
1 tablespoon fresh parsley, chopped
½ tablespoon fresh mint, chopped
½ tablespoon fresh chives, chopped
2 tablespoons cream (or milk)
½ teaspoon lemon juice
Salt to taste
½ cup balsamic vinegar

Directions

Wash and hull strawberries, set aside.

In a small bowl, combine goat cheese and herbs.

Add lemon juice and just enough cream to make the goat cheese creamy.

Salt to taste.

Using a piping bag, pipe the goat cheese into the center of the berries. Alternatively, you can use a spoon to stuff the berries.

In a saucepan, add the balsamic vinegar.

Heat at a medium temperature until the vinegar gets syrupy and reduces by half.

Drizzle on top of berries and serve immediately.

Enjoy!



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