



## Marinated Chevre

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

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## Ingredients

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1lb	chevre, crumbled into large bite-size pieces
4	cloves garlic, halved and smashed
3 tbsp	chopped fresh basil
1 tbsp	chopped fresh rosemary
¼ tsp	hot chili flakes
½ cup	kalamata olives, pitted
1	6-oz jar drained marinated artichoke hearts
¼ cup	drained chopped sundried tomatoes (reserve oil)
½ cup	extra-virgin olive oil
1 tbsp	oil from sundried tomatoes

## Instructions

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1. Arrange chevre in shallow serving dish. Sprinkle garlic, basil, rosemary, chili flakes, olives, artichokes and dried tomatoes over top. Pour oils over top; mix well. Cover and refrigerate for up to 1 day. Before serving, remove garlic and let cheese come to room temperature. Serve with warm sliced baguette or pita wedges.
2. Makes 10 servings