

Goat's Pride Recipe of the Month

This month we are featuring a "Goat Cheese Pizza"

Making Pizza is a fun activity for when your kids invite friends over and they are picky eaters! Or you can put an uncooked pizza in the freezer for a future busy day!

A fun family activity!

(click on 'Read More' to view recipe)

Ingredients:

- 1 ready made pizza crust about 12 inches round (or you can make your own)
- 3 tablespoons dried mixed herbs
- 2 tablespoons olive oil
- 1/4 cup chopped walnuts
- 2 tablespoons chopped fresh basil
- Salt and Pepper to taste
- 4 oz Goats Pride Dairy Capramonte, or if you like a stronger cheese use Tomme

1. Preheat oven to 425°F. Brush the crust with oil, sprinkle the dried and fresh herbs and walnuts on top, then season with salt and pepper.
2. Sprinkle with goat cheese. Bake 10 to 20 minutes until cheese is melted and golden, and the crust is brown. Serves four.