



Roasted Vegetables and Pan Seared Cheese

EXECUTIVE CHEF JEAN BENOIT

INGREDIENT LIST

Mushrooms	Bell Peppers
Carrots	Chuckwagon Cheese
Eggplant	Fresh Herbs
Zucchini	Fresh Garlic
White Onions	Salt
Fava Beans	French Bread
Green Peas	Extra Virgin Olive Oil
Beets	Edible Flowers

METHOD

Cut vegetables into common sized chunks. Drizzle olive oil and salt. Roast for 20 minutes in a 400 degree oven. Puree fresh herbs and garlic with olive oil in a blender. Sear cheese in olive oil until brown. Toast sliced bread until golden brown, brush with olive oil. Serve immediately.



Featured Product:
Chuckwagon Cheese
The Farmhouse Natural Cheeses



Suggested Pairing:
Interurban Cabernet Foch
Seaside Pearl Winery.

