

Goat Cheese Salad with Mango Vinaigrette

Category: Salad

Servings: 4

Rating: 10

Source: M. Chiarello, Tra Vigne

Description:

Ingredients:

goat cheese	8 ounce
bread crumbs	1 cup fresh
mango vinegar	2 ounce
olive oil	6 ounce
shallot	1 minced
mixed greens	1 1/2 ounce
salt	
pepper	
basil	shredded fresh (opt.)

Instructions:

Heat a saute pan over medium heat. Toss the bread crumbs with 1 oz. olive oil, salt and pepper. Set aside to cool. Cut goat cheese into 4 pieces and shape into 1/2"-thick rounds. Press into bread crumbs to coat well. To make vinaigrette, combine the mango vinegar and shallot in a bowl, and slowly pour in remaining olive oil, while whisking the ingredients together with a wire whisk. Add salt and pepper and shredded basil, if using. Warm goat cheese in 350 oven for 5 minutes. Toss greens in some of the vinaigrette. Divide between four plates. Place a cheese round on each plate, drizzle the remaining vinaigrette over the salad and serve.