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Green Chili Goat Cheese Dip

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Green Chili Goat Cheese Dip Photos Susie Iventosch

INGREDIENTS

- 4 oz. soft, Montrachet-type goat cheese
- 4 oz. grated sharp white cheddar cheese
- 4 oz. cream cheese
- 1 Tbsp. cream or Half & Half
- 1 Tbsp. olive oil
- 1 garlic clove, minced
- 1 small shallot, finely diced
- 1/2 jalapeno, finely diced
- 1/2 poblano pepper, finely diced

1 Anaheim (Ortega) chili, finely diced

1 teaspoon fresh lemon juice

DIRECTIONS

Heat oil in a small skillet. Cook shallots and garlic until translucent. Add all three peppers, and cook for about 8 to 10 minutes over medium-low heat, until peppers are just cooked and tender, but not mushy.

Meanwhile, place goat cheese in a bowl with cream cheese and cream. Beat with an electric beater until smooth. Add grated cheddar cheese and cooked veggies and mix well. Stir in lemon juice.

Now, you decide whether to serve cold as a spread for crackers, or heated as a dip for chips. It is really good either way.

If you decide to serve it hot, pat the mixture into a greased ramekin or small casserole dish. Bake for about 20 minutes at 350 degrees, until cheese is bubbly and top is beginning to brown.

Serve warm with tortilla or pita chips.

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[back](#)

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