Fresh Herb and Goat Cheese Spread

2 garlic cloves
4 oz creamy goat cheese
2 T plain Greek yogurt
10-15 fresh basil leaves
2 tsp fresh thyme, chopped
2 tsp fresh rosemary, chopped
1 tsp fresh parsley, chopped
pinch of sea salt
fresh cracked black pepper, to taste

Blend ingredients together in food processor until desired consistency. Season with salt and pepper. Use as spread on favorite cracker or bread. Top with diced roasted red pepper to garnish.

Recipe by Garden Chef Megan McCarthy

ATLANTA BOTANICAL GARDEN