

# Herbed Goat Cheese Spread

2	Garlic cloves
4 oz	Creamy goat cheese
2 T	Plain, whole milk Greek yogurt
10-15	Fresh basil leaves
2 tsp	Fresh thyme, chopped
2 tsp	Fresh rosemary, chopped
1 tsp	Fresh parsley, chopped
	Sea salt and fresh cracked black pepper to taste

In a food processor, mince garlic cloves. Add remaining ingredients together and blend until desired consistency. Add salt and pepper to taste. Use as a spread on favorite cracker or bread and top with diced roasted red pepper to garnish.



ATLANTA BOTANICAL GARDEN

*Recipe by Edible Garden Chef Megan Mccarthy*