

Baked Feta w/ Honey, Thyme & Walnuts

from NFCA

serves 4

8 oz. Vermont Creamery Feta

3 T honey

3 T extra-virgin olive oil

2 T chopped walnuts

1 t fresh rosemary leaves

bread or crackers for serving

Preheat the oven to 400°F. Drain the feta and blot it dry. Coat the bottom of a small ovenproof dish with 1 tablespoon of olive oil.

Place the feta in the dish and drizzle with the remaining olive oil and the honey. Sprinkle the walnuts, rosemary, and a crack of black pepper on top.

Place the dish in the oven and bake until the feta is soft but not melted, about 10 minutes.

Serve immediately with bread or crackers.

