

CUCUMBER, GOAT CHEESE, AND CILANTRO TARTINE WITH LEMON VINAIGRETTE

This simple tartine combines the cool, crisp cucumber and earthy cilantro, with tart goat cheese and a bright lemon vinaigrette. It's perfect for a light lunch when summer is transitioning into fall.

Ingredients.

4 slices of French bread, toasted
4oz goat cheese or chèvre
1 cucumber, shaved into thin ribbons
1 handful fresh cilantro, washed and very finely minced
1/2 lemon, juiced
lemon zest
extra virgin olive oil
freshly ground black pepper
Maldon, or flaky, salt

Directions.

In a small bowl whisk together the juice from one lemon with an equal amount of olive oil. Season to taste with salt and pepper.

In a separate bowl, mix together the goat cheese and cilantro. Smear each toast with lots of the cheese, top with ribbons of cucumber, drizzle with plenty of dressing, and finish with a bit of salt and pepper, and lemon zest.

Serves 2.

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