

Baked Goat Cheese & Roasted Vegetable Phyllo Baskets

Ingredients

8 sheets 18" x 12" phyllo dough
1/4 cup melted butter
2 red and 2 yellow peppers, roasted, peeled and cut into 1/4 inch slices
1 large white onion, roasted and cut into 1/4 inch slices
12 large basil leaves, cut into [chiffonade](#)
olive oil, as needed
salt and freshly ground black pepper, as needed
2 - 4oz Vermont Chevre, plain, sliced into 1/4 inch rounds, to equal twelve rounds
36 grape tomatoes, roasted



Step 1



Preheat the oven to 350 degrees. When working with phyllo, keep the sheets not in use covered with a damp towel to prevent them from drying out. Place one sheet of phyllo on a clean, dry work surface and brush the entire surface with a thin layer of melted butter. Add another layer of phyllo on top of the first and brush with the butter. Repeat with two more sheets until there are four layers of phyllo. Cut the layers into evenly measured squares of six and place each square into a muffin tin, crimping the edges a bit to form a ruffled look. Repeat this process with the four remaining sheets of phyllo dough until a total of twelve baskets are formed. Bake at 350 degrees until the baskets are golden brown around their edges.

Step 2 - for the basket filling

Toss the roasted peppers and onions with the basil chiffonade, olive oil, salt and pepper. Evenly divide the roasted vegetable filling amongst the twelve baked phyllo baskets, keeping them in the muffin tin to lend stability. Top each with a goat cheese round. Return the baskets with their filling and cheese round to the oven for an additional five to eight minutes, or until the goat cheese is soft and slightly toasted.

Step 3 - to serve

Drizzle six plates with ribbons of balsamic. Place two baskets on each plate along with a handful of greens. Top each goat cheese round with three roasted grape tomatoes and sprinkle with a few toasted pine nuts and capers. Serve warm.

Yield: 6 servings of two baskets each