



Pecan Pie Pecan crusted Goat Cheese Salad

1 8 oz. log Goat Cheese
2 Cups [Pecan Pie Pecans](#)
2 Eggs, beaten with
1 Tablespoon water
2 Tablespoons Olive oil
2 Tablespoons unsalted butter

Baby Salad Greens
(for 6 individual salads)
1/4 Cup Champagne Vinegar
1 teaspoon Dijon mustard
1 Cup extra virgin olive oil
Salt & Ground Black Pepper

Slice goat cheese log into 6 rounds. Finely chop 1 cup Pecan Pie Pecans and place in a shallow dish. Place beaten egg mixture in another shallow dish. Dip each goat cheese slice in egg mixture and then in Pecan Pie Pecans, pressing pecans into cheese. Place on a tray and refrigerate for 20 minutes.

In a large bowl whisk mustard into vinegar and add a pinch of salt & pepper. Continue to whisk while slowly adding olive oil. Add baby salad greens on top of vinaigrette.

Heat two tablespoons each butter and olive oil in a medium skillet over medium high heat. Place each goat cheese slice into pan and cook for 1 minute. Turn and cook for another minute until golden brown.

Toss greens with vinaigrette and place on salad plates. Top each with a slice of warm goat cheese coated with Pecan Pie Pecans, garnish with remaining whole Pecan Pie Pecans and serve.