

Shopping List:

- 1 package Goat cheese, softened
- ½ cup feta cheese, crumbled
- ½ cup sun-dried tomatoes, minced
- ½ cup Kalamata olives, drained and diced
- ½ cup artichoke hearts, drained and minced
- ¼ cup slivered or sliced almonds, minced
- 1½ tsp almond extract
- 1 Tbsp dried rosemary, minced

Cooking Instructions:

In electric mixer, beat the Goat cheese and feta cheese on low speed until smooth, scraping down the sides often. To the bowl, add the almond extract and rosemary, continuing to beat and scraping the sides. Add the sun-dried tomatoes, olives, artichoke hearts and almonds to the bowl, folding into the cheese to keep the ingredients whole. Once all ingredients are folded and combined, line a serving bowl with plastic wrap. Scrape the cheese mixture into the bowl, pressing down to fill all crevices and pushing out air pockets. Level the top of the spread and fold the excess wrap up and over the edges to seal the bowl. Refrigerate for one hour for the flavors to meld. To serve, unwrap the top of the bowl and carefully turn over onto a serving platter, removing the glass bowl. Carefully peel away the remaining plastic wrap and surround with pita chips and crackers.