



Fish with Goat Cheese & Pesto

Ingredients

Two fish fillets

4 oz goat cheese or to taste

2-3 TB pesto or to taste

Directions

Soften the goat cheese at room temperature. Mix goat cheese and pesto together in a small bowl.

Make an aluminum-foil baking sheet by folding a large sheet of foil in half, then folding up each edge twice about ½ inch to make a lip all the way around.

Place the fish fillets on the foil and spread the cheese and pesto mixture on top of the fillets.

Place in a pre-heated grill on medium and close the lid. Cook until fish flakes easily with a fork, maybe 8-10 minutes, depending on the thickness of your fillets. Manja!

Source: CSF subscriber Sally Perkins. Sally uses Appleton Creamery goat cheese in olive oil with garlic & peppercorns and her homemade pesto.