

Fire-Roasted Tomatoes with Goat Cheese



This goat cheese and fire-roasted tomato starter comes from the 2009 Springsong Guest Author, Joseph Boyden, who writes: “I worked in restaurants from the age of 15, when I washed dishes at the Golden Griddle across from Maple Leaf Gardens, through my final days of grad school at a hip Italian joint in New Orleans. Food was always perfunctory: it kept me alive. Serving it. Eating it. Making it. But now I have two little boys and I’ve gone back into the kitchen with them—and their health—in mind. Cooking is no longer throwing a couple things together then wolfing it down. It has become a happy and central part of our day. I’m trying as many new recipes as I can, and I’ve quickly learned that my boys, and Laura, are adventurous eaters. Since he was 10 months old, Tibaa goes bananas for my homemade guacamole that’s never shy of lots of onion, lime, and garlic. Dezeh is a big fan of my Greek salads and especially loves tomato and feta splashed with olive oil. Laura says she never really thought twice about food but now loves how we explore the process together. We all love this dip, and I especially love that it is a hit both with toddlers and more seasoned palates.”

INGREDIENTS

2 TBSP olive oil

4 CLOVES garlic minced

1-2 TSP herbes de Provence (or mixed dried oregano, basil & thyme)

1 TSP red pepper flakes (or less)

½ TSP kosher salt or to taste

28 OZ CAN (3 cups) fire-roasted tomatoes

8-10 OZ fresh goat cheese

Baguette

SERVES 4-6

METHOD

Preheat oven to 375°F.

Heat olive oil in a medium-hot skillet. Add all ingredients except the goat cheese and tomatoes and sauté it all up. Stop before garlic goes brown. Pour in the tomatoes and turn down to a simmer for 5-10 minutes. Pull it when sauce starts to thicken.

Pour mixture into an oven-proof baking dish and add scoops of goat cheese on top.

Bake 15 minutes. Turn the oven to broil and broil for 3 minutes or so, until cheese turns golden.

Serve immediately with sliced baguette. You can toast baguette, if you choose. Voila!