



GOOD
FOOD

S T O R E

Crudités with Lemon-Pesto Goat Cheese Dip

Assorted vegetables, such as cauliflower and broccoli florets, carrot and celery sticks, bell pepper strips and jicama sticks

10 ounces goat cheese, soft fresh, room temperature

2/3 cup sour cream

1/4 cup plus 2 tablespoons pesto

2 tablespoons fresh lemon juice

1 1/2 teaspoons lemon peel, grated

2 tablespoons pine nuts, toasted

Arrange vegetables on platter; cover and chill.

Blend cheese, sour cream, 1/4 cup pesto, lemon juice and lemon peel in processor until smooth. Season with salt and pepper. Transfer to serving bowl. (Can be made 1 day ahead. Cover and refrigerate.)

Top dip with dollops of remaining 2 tablespoons of pesto. Sprinkle dip with toasted pine nuts.

Serve dip alongside platter of assorted vegetables.

This recipe, by Meredith Deeds and Carla Snyder, originally appeared in Bon Appetit magazine, December 2007.