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Goat Cheese Bites

You won't find an easier or tastier snack than these goat cheese bites. Creamy and crunchy, they'll soon be a favorite "go to" quick fix treat!

One 15 count package of mini-phyllo shells

One 8 ounce log of Capriole Goat cheese (www.capriolegoatcheese.com)

Preheat oven to 350 degrees F.

Using the large end of a melon baller, scoop the goat cheese out of the container and place a ball in each shell.

Bake the shells on a cookie sheet for 8 minutes.

Remove from the oven and serve warm or at room temperature.

Makes 15 bites.

Note: Try adding diced sun dried tomatoes or finely diced fresh herbs to the goat cheese for added flavor.

Victoria Wesseler