

Goat Cheese Bacon Zucchini Strips



- 2 zucchini
- 1 log of goat cheese
- A few thick slices of smoked bacon (European style)
- 2 T olive oil
- ½ bunch fresh chives – finely chopped
- ½ bunch fresh coriander - chopped

Slice the zucchini length-wise into ¼-inch strips (as shown)
Gentle fry in olive oil – don't overcook
When done - put the zucchini onto paper towel to absorb the oil.

Sauté the bacon – then cut into ¼ chunks

In a bowl, mix the log of (soft) goat cheese with the chives and coriander and mix into a paste.
Spread the mixture over the length of the zucchini.

Add the pieces of bacon onto the goat cheese mixture – along the entire length of the zucchini.

Place the strips into an oven-proof dish and broil for 3-4 minutes.