



Aunt Nellie's[®]

Crispy Goat Cheese & Pickled Beet Balls with Chili Crisp Honey

PREP TIME: 20 MINUTES

COOK TIME: 15 MINUTES

SERVES: Makes 4 servings

INGREDIENTS

For the Balls:

- 1 jar (16 oz) Aunt Nellie's Diced Pickled Beets, drained and divided
- 8 oz large log goat cheese
- 4 tbsp basil, roughly chopped and divided
- 2 tbsp honey
- 1 cup panko bread crumbs
- 2 tbsp cup olive oil
- 1/4 tsp flaky salt
- 3 tbsp fresh basil, divided and julienned

For the Dip

- 1 tbsp crispy chili oil
- 1/3 cup honey

INSTRUCTIONS

1. Mix the crispy chili and the honey together in a small bowl and set aside.
2. Strain the diced beets. Pour half into a large bowl and add goat cheese and 2 tbsp of fresh basil. Place the other half into a small bowl and set aside.
3. Meanwhile, add olive oil to a small frying pan over medium heat. Once hot, add panko and a hefty pinch of salt and continuously stir until toasted. Remove from heat and place toasted panko in a shallow-rimmed plate or bowl.
4. Roll the beet and goat cheese mixture into 1 1/2 tbsp balls. Repeat for the entire mixture. Place the balls on a clean plate, drizzle with honey and gently toss to coat.
5. Roll prepared balls in the toasted panko mixture and place them on your serving plate.
6. To the remaining bowl of drained beets, add a small drizzle of the chili crisp honey (about 1 tsp), the remaining basil, and a pinch of flaky salt and stir to combine.
7. Sprinkle the chili crisp honey covered beets over the crispy goat cheese and pickled beet balls and serve with the remaining chili crisp honey for dipping.

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<https://auntnellies.com/crispy-goat-cheese-pickled-beet-balls-with-chili-crisp-honey/>

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