

Broccoli, Goat Cheese Peanut Grill



- **Ingredients**

- 1 ½ cup of broccoli florets
- 2/3 cup of sugar snap peas
- 1 teaspoon of dried mixed herbs
- Cooking Spray
- 2 thick slices bread, such as French bread
- ¼ cup of crumbled goat cheese
- 2 tablespoons of balsamic vinegar
- ¼ cup of The Peanut Shop Lightly Salted Peanuts, finely chopped
- Freshly ground black pepper
- 6 slices of bread, rye bread

- 30 minutes
- Serving Size: 11.3 oz
- Easy

Directions

In a medium pot, steam the broccoli over boiling water for 2 minutes. Then add the sugar snap peas and steam for a further 2 minutes or until 'al dente'. Toss vegetables with the herbs in heatproof serving dish and spray lightly with cooking spray.

Scatter the bread chunks over the vegetables, sprinkle the cheese on top and drizzle with balsamic vinegar. Finally scatter the American peanuts over the whole dish. Season with the pepper and place under a moderate grill until the bread is toasted and the cheese begins to melt. Serve immediately with wedges of fresh rye bread.

Notes: Dish can be served with a sauce such as a tomato salsa, or low fat yogurt mixed with 1 teaspoon of mint sauce.