



COTSWOLD AND ROASTED VEGETABLE FRITTATA

6 eggs

1/3 cup water

1 cup chopped Heinen's Roasted Vegetables (packaged or in deli service case). You may also use a combination of your own roasted vegetables, 4 varieties at 1/4 cup each.

2 cloves roasted garlic, sliced

1/2 tsp kosher salt

1/4 tsp pepper

1/2 cup grated Cotswold Cheese

2 tbsp butter

Preheat the broiler.

In a mixing bowl, mix together the eggs and water. Add the vegetables, garlic salt and pepper. Fold in 1/4 cup of the Cotswold cheese. Set aside.

In a large nonstick skillet, melt the butter over medium heat. Slowly pour in the egg mixture. Cover; reduce the heat to low and cook until the eggs are almost set, about 10 minutes.

Sprinkle the frittata with the remaining Cotswold. Place the frittata under the broiler and cook until the top is set and starts to brown, about 3 minutes. Place a large serving plate over the pan, and carefully invert to turn out the frittata to serve.

Makes 4 servings

Cheesemonger's Note: This recipe is great for any meal. The Cotswold is especially good for a dish like this because there are already onions and chives in it, so there's no need to buy additional ingredients! No matter when you serve it, it's fantastic with a nice light Prosecco.



BOURSIN AND GOAT CHEESE PIZZA

1 ball fresh pizza dough, thawed, or pre-cooked Boboli crust
2 cloves garlic, finely chopped
Handful fresh parsley, finely chopped
1 4 -oz package fresh goat cheese, such as Mackenzie Creamery Plain Goat
1 5-oz package Boursin with Garlic and Herbs
1 tsp lemon zest, about ½ lemon
2 cups shredded Swiss cheese such as Jarlsberg or Kerrygold (both on sale this month!)
½ tsp dried thyme

Preheat oven to 425°F.

Stretch dough out and form a thin round. Use a little flour or cornmeal on your hands if dough sticks. Mix the garlic, parsley, goat cheese, Boursin and lemon zest. Spread the soft cheese mixture across the pizza dough to the edges then top with an even layer of shredded Swiss. Scatter the dried thyme over the cheese mixture. Bake until crisp and bubbly-brown on top, 18 to 20 minutes.

Makes 4 servings

Cheesemonger's Note: I love this recipe with the Garlic and Herb Boursin, but any of the savory flavors will work. You can also use a flavored goat cheese. Mackenzie makes an Herbs de Provence that is stunning in this recipe.



CREAMY HAVARTI PASTA

1 lb fusilli or penne pasta
2 tsp olive oil
12 oz sliced mushrooms (any variety)
1 tsp dried thyme
¼ cup sherry
1 cup vegetable broth
2 tbsp all-purpose flour
½ cup milk
1 cup grated Havarti cheese
1/3 cup sliced black olives

Cook pasta according to package directions.

Meanwhile, heat oil in a large skillet over medium-high heat. Add mushrooms and sauté 3 to 5 minutes, until mushrooms soften. Stir in the thyme. Add sherry and cook 1 minute. Add broth and bring to a simmer. Whisk together flour and milk and add to mushroom mixture. Simmer 2 to 3 minutes, until sauce thickens.

Remove from heat, add cheese and stir until cheese melts. Add pasta and toss to combine. Fold in black olives.

Makes 4 servings

Cheesemonger's Note: This recipe calls for plain Havarti, but add more depth to the dish by using one of the flavored varieties of Havarti, such as Dill, Herbs and Spices or Caraway. Serve with a Heinen's Baguette and enjoy!