

# Goat Cheese and Grilled Vegetable Tostadas

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Improvise with the autumn vegetables you like. Eggplant, mushrooms, cauliflower, radicchio or butternut squash would be delicious. The only non-negotiables are tostadas and a soft, spreadable cheese that takes well to warming.

## Ingredients

- 1 poblano chile
- 1 small red or golden bell pepper
- ¼ small red cabbage, in 4 wedges
- ½ large bulb fennel, in 4 wedges
- 1 small red onion, peeled and quartered, or knob onions or scallions
- Extra virgin olive oil
- Kosher or sea salt and freshly ground black pepper
- 6 ounces fresh, spreadable goat cheese such as Snofrisk
- 4 corn tostadas, 5 to 6 inches in diameter
- Cilantro leaves for garnish
- *Tajín* and/or fresh lime wedges



Photo by: Jeff Babcock

## Directions

Prepare a medium charcoal fire or preheat a gas grill to medium. Preheat an oven to 325°F.

Grill the poblano and bell pepper until charred all over. Cool, peel, seed and cut into strips.

Coat the cabbage, fennel and onion wedges with olive oil and grill until lightly charred and softened to your taste. I like the vegetables to still have a hint of crunch. Transfer to a cutting board, cut out the cores and tear or slice into bite-size pieces. Combine with the pepper strips and season with salt and pepper.

Put the goat cheese in a ramekin and bake until the cheese is warm to the touch and a bit quivery. Put the tostadas on a rack in the oven until they are warm, about 2 minutes.

Spread the cheese on the tostadas. Top with the grilled vegetables and cilantro leaves. Sprinkle with *Tajín*, if desired, and serve immediately with lime wedges.

**Serves 4**