



Goat Cheese & Tomato Dressing

By Eating Well

Makes: About 1 cup

Active Time: 10 minutes **Total Time:** 10 minutes

Ingredients

- 1/4 cup crumbled goat cheese
- 2 tablespoons white-[wine vinegar](#)
- 2 teaspoons maple syrup
- 1/4 cup extra-virgin olive oil
- 2 plum tomatoes, seeded and chopped
- 1/2 teaspoon salt
- Freshly ground pepper, to taste
- 1 tablespoon chopped fresh tarragon

Preparation

1. Combine goat cheese, [vinegar](#) and maple syrup in a blender or food processor and blend until combined. Add oil and tomatoes and blend until smooth. Season with salt and pepper. Stir in tarragon.

Tips & Notes

- **Make Ahead Tip:** Cover and refrigerate for up to 3 days.