

Vegan Baked Almond Feta with Onion and Olives



Source: Bon Appetit, Better Vegan Category: Vegan Appetizers
Prep Time: 10 min Cook time: 10 min Total Time: 20 min
Serves 6-8

Gluten Free / Refined Sugar Free

Ingredients:

1/3 cup balsamic vinegar
3 Tbsp. extra-virgin olive oil
1 tsp. caraway seeds, toasted
1 round [Baked Almond Feta](#), cut into 1/2-inch-thick slices
1/3 cup very thinly sliced red onions
1/3 cup pitted Kalamata olives, quartered lengthwise
Fresh dill sprigs for garnish
Pink Himalayan salt to taste
Black pepper to taste

Instructions:

1. Prepare the ingredients.
2. Preheat oven to 450 degrees F.
3. Blend vinegar, olive oil, and toasted caraway seeds in blender, scraping down the sides as needed. Season vinaigrette to taste with salt and pepper.
4. Line rimmed baking sheet with parchment paper. Place cheese slices on prepared baking sheet. Bake until heated through, 4-5 minutes. Remove cheese from oven. Preheat broiler. Broil cheese until golden brown, 4-5 minutes.
5. Spoon vinaigrette onto platter; place cheese atop vinaigrette. Sprinkle with onion and olives. Garnish with dill and serve.

Notes:

The feta will start absorbing vinaigrette once you place it on top of it, so serve immediately. It is best when served warm.

Equipment needed:

Mandoline slicer

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Recipe Link:

<https://www.betterveganrecipes.com/baked-almond-feta-with-onion-and-ol>

Baking sheets

Serving suggestion:

Serve with gluten-free bread (try our [Better Vegan Grain-Free Gluten-Free Bread](#)) or vegan crackers.