

Baked PaneĹa Cheese



This baked cheese can be served alone or with bread and crackers. It is tasty and easy, and makes a great appetizer



dish.





Ingredients:

1~1 ½ lb Panela Cheese
3~4 garlic cloves, minced
½ teaspoon oregano
1 tablespoon olive oil



Method:

Slice the cheese, about 1 inch thick.

Place the slices of cheese in a baking dish, top with the minced garlic and sprinkle with the oregano and top it with olive oil.

Bake in preheated oven at 375F for approximately 20~25 minutes or until the garlic turn slightly golden brown.



Serve hot.



Panela cheese or queso panela is used in many Mexican foods. When fresh has a

similar texture of mozzarella, but once cooked carries a very different texture, since does not melt like mozzarella cheese by holding its shape.

***Thank you for stopping by Simple Recipes and have
a great week!***