

DINNERLY



Halloween Cheddar-Ranch Cheese Ball:

Recipes to SCREAM About!



2h



2 Servings

Is that a pumpkin you see? Your eyes may be playing a TRICK on you...because we actually have a real TREAT in store! Garlicky crostini and bell peppers make the perfect companion for this creamy, ranch-flavored cheese ball. Invite over all your costumed friends and watch this spooktacular app disappear! We've got you covered! (2p-plan makes 4 servings, 4p-plan makes 8 servings.) **292**

WHAT WE SEND

- 8 oz cream cheese ⁷
- 1 bell pepper
- 2 scallions
- ¼ oz ranch seasoning ⁷
- 1 baguette ¹
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- microplane or grater
- hand-held electric mixer
- rimmed baking sheet

COOKING TIP

Take out cream cheese to soften at room temperature at least 30 minutes before preparing.

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 320kcal, Fat 20g, Carbs 25g, Protein 10g



1. Prep ingredients

Take out **cream cheese** to soften at room temperature.

Finely grate ¼ **teaspoon garlic**; reserve 1 large whole garlic clove for step 4. Remove stem from **pepper** and reserve for step 5. Halve pepper, discard seeds, and cut into ½-inch wide strips. Finely chop 2 **tablespoons of the pepper strips**. Trim ends from **scallions**, then thinly slice.



2. Make cheese ball

In a medium bowl, combine **softened cream cheese, chopped peppers, grated garlic, scallions, all of the ranch seasoning, and a few grinds of pepper**. Mix with an electric mixer until combined. Transfer to a large piece of plastic wrap and gently form into a ball. Twist plastic wrap closed and refrigerate, at least 1½ hours or overnight.



3. Prep crostini

While **cheese ball** chills, preheat oven to 400°F with a rack in the center. Cut **baguette** in half lengthwise, then cut crosswise into ¼-inch thick slices. Transfer to a rimmed baking sheet and drizzle both sides with **oil**.



4. Bake crostini

Bake **crostini** on center oven rack until golden-brown, 5–7 minutes per side. Remove from oven, let cool slightly, and lightly rub one side of each crostini with **reserved whole garlic clove**.



5. Finish & serve

Spread out **cheddar** on a plate. Unwrap **cheese ball** and gently roll in cheddar until covered, pressing to help adhere. Wrap in clean plastic wrap. Using a rubber band or string, press to make vertical imprints into cheese ball, like a pumpkin. Unwrap and top with **reserved pepper stem**.

Serve **cheddar-ranch cheese ball** with **crostini** and **pepper slices** alongside. Enjoy!



6. Make it meaty!

Give this spooky cheeseboard some salami, prosciutto, or any other yummy charcuterie meat you can think of!