

DINNERLY



Parmesan-Ranch Cheese Ball with Garlic Crostini

 2h  2 Servings

The holidays are a mixed bag of emotions. This year, we have an app(etizer) for that. Unlike the fickle Elf on your shelf, this cheese ball is there for you in the good times and the bad. It's a reason to celebrate, and also an umami-laden source of comfort. Particularly this one, which is a literal mash-up of some of our favorite flavors—Parmesan cheese and ranch. (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 8 oz cream cheese ⁷
- 2 (¾ oz) pieces Parmesan ⁷
- ¼ oz fresh chives
- garlic
- ¼ oz ranch seasoning ⁷
- 1 baguette ¹
- 2 oz salted almonds ¹⁵

WHAT YOU NEED

- freshly ground black pepper
- olive oil

TOOLS

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

COOKING TIP

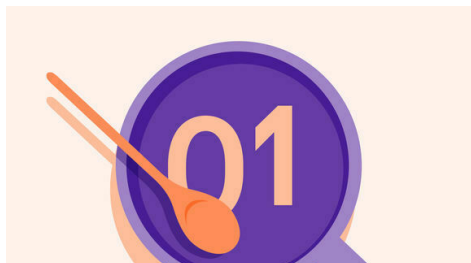
Take out cream cheese to soften at room temperature at least 30 minutes before starting.

ALLERGENS

Wheat (1), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

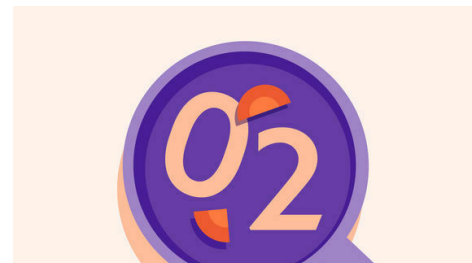
Calories 370kcal, Fat 25g, Carbs 25g, Proteins 12g



1. Prep ingredients

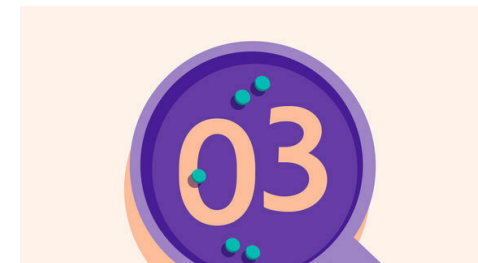
Remove **cream cheese** from fridge and allow to come to room temperature (see cooking tip!).

Finely grate **all of the Parmesan**. Thinly slice **chives**. Peel **1 large clove garlic**, keeping it whole for step 4.



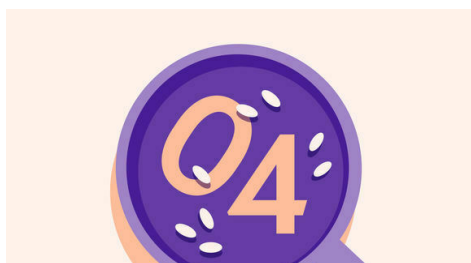
2. Make cheese ball

In the bowl of an electric mixer, beat to combine **cream cheese, Parmesan, ranch powder, half of the chives, and a few grinds of pepper** until completely smooth. Transfer to a large piece of plastic wrap and gently form into a ball. Twist plastic wrap closed and refrigerate **cheese ball** at least 1½ hours or overnight.



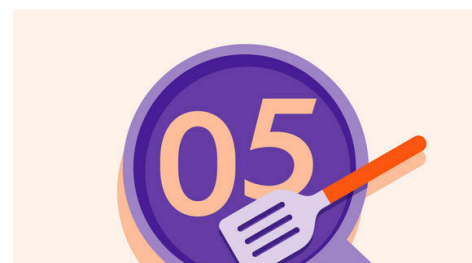
3. Prep crostini

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



4. Bake crostini

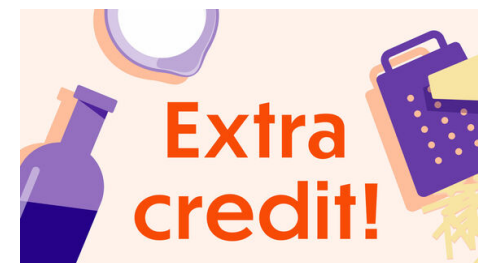
Bake **crostini** on center oven rack until golden-brown, flipping once, 5–7 minutes per side. Remove from oven; let cool slightly and lightly rub one side of each crostini with **whole garlic clove**.



5. Finish & serve

When ready to serve, coarsely chop **almonds**. On a large plate or cutting board, toss to combine **chopped almonds** and **remaining chives**. Roll **chilled cheeseball** in the **almond mixture** to coat, sprinkling the mixture over top and patting into the sides.

Serve **Parmesan-ranch cheeseball** with **garlic crostini**. Enjoy!



6. Add veggies!

Garlicky crostini are deeeelicious, but, if you want to offer friends and fam a low-carb or gluten-free vessel for devouring the cheese ball goodness, then simply slice up your favorite raw veggies: sweet bell peppers, raw broccoli or cauli florets, carrot and celery sticks are all classics.