

DINNERLY



2-in-1 Cheese Ball Platter!

Bacon-Blue Cheese & Parmesan-Tomato



2h



2 Servings

What if you could have not just one cheese ball, but two? We know, we sound crazy, but we can prove how simple this appetizer is to make. Half of the cream cheese gets mixed with blue cheese and ranch seasoning before we roll it in bacon bits, while the other half mixes with Parmesan, sun-dried tomatoes, and basil pesto. If you can't choose between two killer flavors, just have both! We've got you covered!

WHAT WE SEND

- 8 oz cream cheese ⁷
- ¾ oz Parmesan ⁷
- 1 oz sun-dried tomatoes ¹⁷
- 4 oz pkg thick-cut bacon
- 1 oz blue cheese crumbles ⁷
- ¼ oz ranch seasoning ⁷
- 2 oz basil pesto ⁷
- 1 baguette ¹

WHAT YOU NEED

- olive oil

TOOLS

- rimmed baking sheet
- handheld electric mixer

COOKING TIP

If you don't have an electric mixer, use a spatula to hand mix the ingredients in step 3.

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 35g, Carbs 25g, Protein 21g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Set aside **cream cheese** to soften at room temperature.

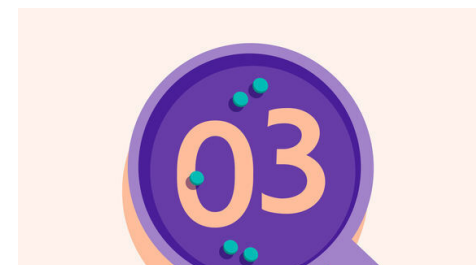
Finely grate **Parmesan**, if necessary. Coarsely chop **sun-dried tomatoes**.



2. Cook bacon

Place **bacon** in a single layer on a rimmed baking sheet. Bake on center oven rack until browned and crispy, 10–15 minutes. Transfer to a paper towel-lined plate and let cool. Drain **bacon fat** into a small bowl.

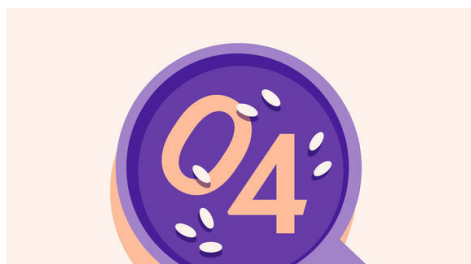
Finely chop bacon and reserve until step 5. Reserve baking sheet.



3. Mix cheese balls

In a medium bowl, combine **blue cheese**, **ranch seasoning**, **half of the cream cheese**, and **1 tablespoon bacon fat**. Use a handheld electric mixer to beat until combined.

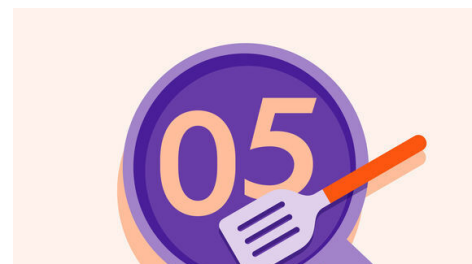
In a second medium bowl, combine **Parmesan**, **tomatoes**, **remaining cream cheese**, and **pesto**. Beat until combined.



4. Chill & bake crostini

Transfer each **cheese mixture** 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.

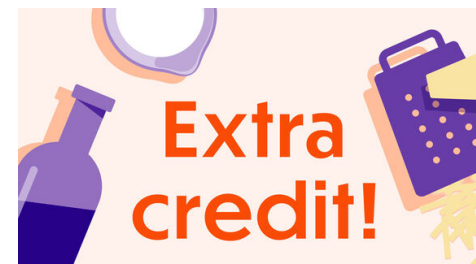
Meanwhile, cut **bread** into ¼-inch slices. Transfer to reserved baking sheet and drizzle both sides with **oil**. Bake until golden-brown, 5–7 minutes per side.



5. Finish & serve

When ready to serve, unwrap **cheese balls** and use wet hands to roll each into a smooth ball. Spread **bacon** on a large plate. Roll **blue cheese ball** in bacon to coat, sprinkling bacon over top and patting into the sides.

Serve **cheese balls** with **crostini**. Enjoy!



6. Take it to the next level

You don't have to stop at the crostini. Serve these cheese balls with your crackers of choice, pretzels, or fresh veggies like celery, carrots, and cucumbers.