

# DINNERLY



## Parmesan-Ranch Cheese Ball with Garlic Crostini



2h



2 Servings

Cheese balls are a reason to celebrate in themselves. They're an umami-packed source of comfort if you ask us. They're there for you in the good times and the bad, and with a side of thinly sliced crostini, they're a match made in heaven. Particularly this one, a literal mash-up of our two favorite flavors—Parmesan cheese and ranch. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)



### WHAT WE SEND

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

### WHAT YOU NEED

- freshly ground black pepper
- olive oil
- garlic

### 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, Protein 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.



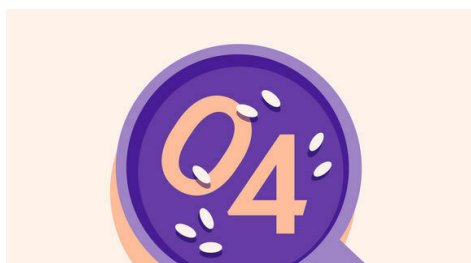
#### 2. Make cheese ball

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.



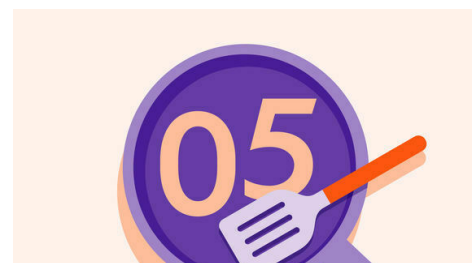
#### 3. Prep crostini

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

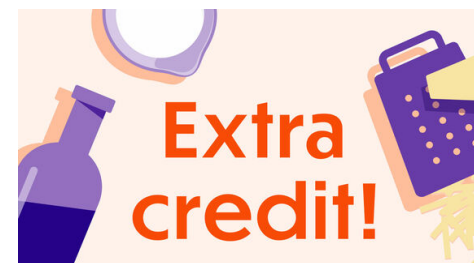
Bake **crostini** on center oven rack until golden-brown, flipping once, 5–7 minutes per side. Remove from oven; let cool slightly and lightly rub one side of each crostini with **whole garlic clove**.



#### 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.