

# 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 serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

### WHAT WE SEND

- 8 (1 oz) cream cheese <sup>1</sup>
- 1 bell pepper
- 2 scallions
- ¼ oz ranch seasoning <sup>1</sup>
- ¼ oz granulated garlic
- 1 mini baguette <sup>2,3</sup>
- 2 oz shredded cheddar-jack blend <sup>1</sup>

### WHAT YOU NEED

- 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 baking.

### ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 320kcal, Fat 21g, Carbs 26g, Protein 9g



#### 1. Prep ingredients

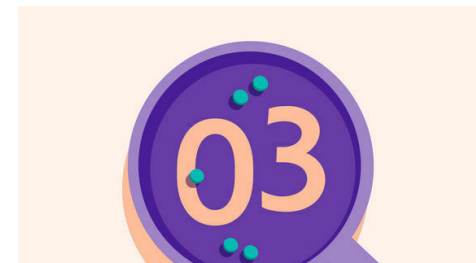
Take out **cream cheese** to soften at room temperature.

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.



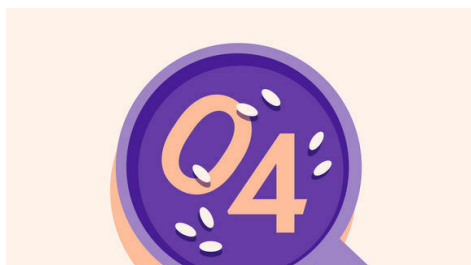
#### 2. Make cheese ball

In a medium bowl, combine **softened cream cheese, chopped peppers, scallions, all of the ranch seasoning, ¼ teaspoon granulated garlic, 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.



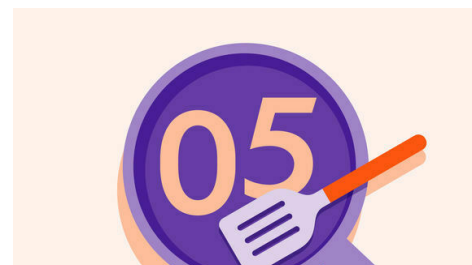
#### 3. Prep crostini

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

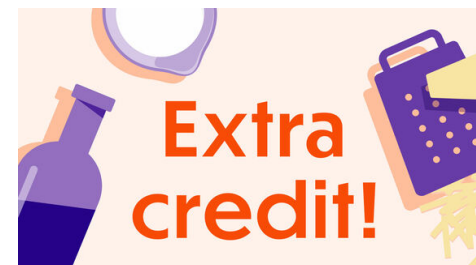
Bake **crostini** on center oven rack until golden-brown, 5–7 minutes per side. Remove from oven and sprinkle crostini with **¼ teaspoon granulated garlic**.



#### 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!