

DINNERLY



'Tis the Cheese-on to Entertain:

Parmesan-Ranch Cheese Ball & 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
- ranch seasoning ⁷
- 1 baguette ¹
- 2 oz salted almonds ¹⁵

WHAT YOU NEED

- freshly ground black pepper
- olive oil

TOOLS

- rimmed baking sheet

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

Take cream cheese out of fridge and allow to come to room temperature (at least 30 minutes). Finely grate all of the Parmesan, if necessary. Thinly slice chives. Peel 1 clove garlic and keep it whole.



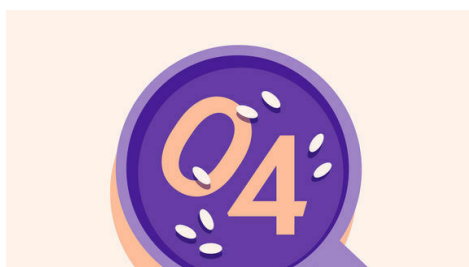
2. Make cheese ball

In a mixing bowl, combine cream cheese, Parmesan, ranch powder, half of the chives, and a few grinds pepper. Beat with an electric mixer until completely smooth. Transfer cream cheese mixture to a large piece of plastic wrap and gently form into a ball. Twist plastic wrap closed and refrigerate cheese ball at least 1 1/2 hours or overnight.



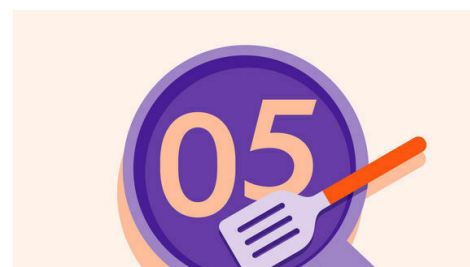
3. Prep crostini

While the cheese ball is chilling, preheat oven to 400°F with rack in the center position. 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.



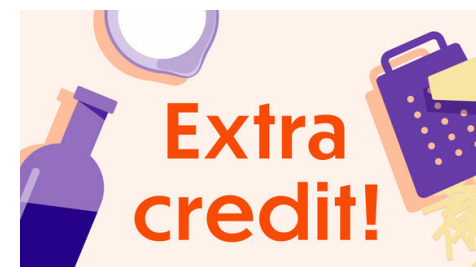
4. Bake crostini

Bake crostini on center rack of oven 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

Before serving the cheeseball, coarsely chop almonds. Combine almonds and remaining chives on a large plate or cutting board. Once cheese ball is firm, roll in the almond mixture. Cover completely by sprinkling the mixture and patting into the sides until ball is evenly coated. Serve with garlic crostini.



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.