



Savory Cheeseball

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Servings per recipe: 7.5

Serving Size: 2 tsp

Protein per serving: 0.4 g

Calories per serving: 37

Ingredients:

- 4 fl.oz. Cambrooke Cream cheese Garlic & Herb, softened
- 2 tsp Chopped sun-dried Tomatoes, packed in oil 6mg
- 14 g Mozzarella Shreds
- 1 clove(s) Garlic, fresh cloves, chopped
- 10 g Pretzel Sticks, broken in half

Instructions:

1. In a small bowl add the garlic herb cream cheese, chopped sun-dried tomatoes, mozzarella shreds, and garlic. Use a spatula to blend all ingredients together until well combined and smooth. Add salt and pepper if desired, mix again.
2. Pull out a piece of plastic wrap big enough to wrap the cheese filling tightly. Add the cheese filling to the plastic wrap and wrap tightly, forming a ball shape. Refrigerate for at least 4 hours to help the cheeseball hold its shape. I refrigerated mine for 2 days.
3. When ready to serve the cheeseball it is time to make the coating. Place the broken pretzels sticks in a small food processor and pulse until you have small crumbs. Try to not make it into a powder. The larger pieces will give a nice crunch. Take the cheeseball out of the fridge and gently coat with the pretzel crumbs. Serve with your choice of crackers or pretzels.