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## Vegetable Cream Cheese Recipe

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### VEGETABLE CREAM CHEESE RECIPE

#### Ingredients

- 3 (8 oz.) packages of cream cheese, softened
- 1/2 whole green pepper, seeded and coarsely chopped
- 1/2 whole red pepper, seeded and coarsely chopped
- 1/2 whole yellow pepper, seeded and coarsely chopped
- 6 whole green onions, sliced
- 1 large carrot, peeled and coarsely chopped
- 1 stalk of celery, coarsely chopped
- 1 clove of garlic, peeled
- 1 1/2 Tablespoon (Tbsp) coarsely chopped chives (more to taste)
- 1 Tablespoon (Tbsp) Cherchies® Lem'n Dill Seasoning (more to taste)
- 1 teaspoon (tsp) Cherchies® Garlic Seasoning (more to taste)

#### Preparation

1. Coarsely chop the peppers, the onions, carrot, celery, and herbs. Add all the ingredients, except the cream cheese, to a food processor and pulse until desired consistency. My family prefers chunks of vegetables in their veggie cream cheese spread, but you are welcome to pulse until really fine. Scoop out the vegetable mixture from the food processor and place into a bowl. Set aside. \*Note: if you do not have a food processor, don't fret, this recipe can easily be made by finely chopping up all the ingredients and adding to the softened cream cheese.
2. Combine the cream cheese in the food processor until smooth. Remove the cream cheese from the food processor and add to the vegetables. Mix to combine. Refrigerate the mixture for at least a half hour to marry the flavors.
3. Spread this heavenly mixture on just about anything, bagels, crackers, sandwiches, wraps, or use as a dip. Enjoy!



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