

Cheese, Herbs, and Zesty Marinade: The Star of Your Next Gathering

Why You'll Love This Recipe



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INGREDIENTS

- 8 oz block of cheddar cheese (cubed)
- 8 oz block of cream cheese (cubed)
- 1/2 cup olive oil
- 1/4 cup white wine vinegar
- 1 teaspoon Dijon mustard
- 2 cloves garlic (minced)
- 1 teaspoon dried Italian herbs
- 1/4 teaspoon crushed red pepper flakes (optional)
- Salt and pepper, to taste
- Fresh rosemary or parsley (for garnish)
- Crackers, breadsticks, or sliced baguette (for serving)

Instructions:

Prepare the Cheese: Cut the cheddar and cream cheese into uniform cubes and arrange them on a serving plate or shallow dish.

Make the Marinade: In a small bowl, whisk together olive oil, white wine vinegar, Dijon mustard, minced garlic, Italian herbs, red pepper flakes, salt, and pepper.

Marinate the Cheese: Pour the marinade evenly over the cheese cubes, ensuring they are well coated. Cover the dish and refrigerate for at least 2 hours (or overnight) to allow the flavors to meld.

Garnish and Serve: Before serving, garnish with fresh rosemary or parsley. Serve with crackers, breadsticks, or a sliced baguette for dipping and spreading.

Nutritional Information:

Servings: 6

Calories: 320 kcal per serving

Protein: 10g

Carbohydrates: 3g

Fat: 29g

Fiber: 0g

Sugar: 1g

Tips for Success:

Cheese Variety: Swap out cheddar and cream cheese for goat cheese, gouda, or mozzarella for a unique twist.

Extra Zest: Add lemon zest or freshly chopped chives for added brightness.

Make It Ahead: This dish gets even better as it marinates, so prepare it a day in advance for the best flavor.

Pairings: Serve with fresh fruits like grapes, figs, or apples for a complete cheese platter experience.

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16. A Marinated : Cheese Plate is an effortless yet sophisticated appetizer that's perfect for any occasion, from casual gatherings to holiday celebrations. Try it for your next event and find more exciting recipes on Chef Maniac!

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