

Fiesta Cowboy Caviar Cheese Log Is the Party Appetizer Everyone Crowds Around

Fiesta Cowboy Caviar Cheese Log



TIME
15 min

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SOURCE
ChefManiac

INGREDIENTS

8 ounces cream cheese, softened
1 cup shredded cheddar cheese
1/2 cup black beans, rinsed and drained
1/2 cup corn, canned or frozen
1/2 cup diced tomatoes
1/4 cup red onion, finely chopped
1/4 cup fresh cilantro, chopped
1 jalapeño, seeded and minced
1 teaspoon lime juice
1 teaspoon chili powder
1/2 teaspoon cumin
Salt and pepper, to taste
Tortilla chips, for serving

DIRECTIONS

1. In a mixing bowl, combine the softened cream cheese and shredded cheddar until smooth and well blended.
2. Add the black beans, corn, diced tomatoes, red onion, cilantro, jalapeño, lime juice, chili powder, cumin, salt, and pepper.
3. Stir until everything is evenly incorporated.
4. Shape the mixture into a log or ball.
5. Wrap it tightly in plastic wrap and refrigerate for at least 2 hours so it can firm up and the flavors can meld.
6. Unwrap and, if you like, roll the outside in extra chopped cilantro or diced tomatoes for a more colorful finish.
7. Serve chilled with tortilla chips.

SWAPS & NOTES

The source notes that you can shape it into a log, a ball, or even serve it spread-style in a dish instead of forming it.

It also suggests using extra cilantro or diced tomatoes on the outside for added color.

For spice, you can leave some seeds in the jalapeño or add a little cayenne.

For a milder version, simply reduce or omit the jalapeño.

TIPS FOR SUCCESS

The biggest tip is moisture control.

The source specifically recommends draining the vegetables well, especially ingredients like beans and tomatoes, so the cheese log does not turn too soft.

Chilling is also essential here, not optional.

The refrigerator time helps the mixture hold its shape and improves the flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fiesta-cowboy-caviar-cheese-log-is-the-party-appetizer-everyone-crowds-around/>