

Veggie Cream Cheese Spread: A Creamy Ranch Appetizer Everyone Loves

16 ounces cream cheese, room temperature



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INGREDIENTS

16 ounces cream cheese, room temperature
1 packet ranch seasoning mix (1 ounce)
1 medium carrot, peeled and finely diced
1/3 cup finely diced red bell pepper
1/2 cup finely chopped broccoli
2 green onions, finely chopped
1/4 teaspoon garlic powder, optional
Salt and pepper, to taste

DIRECTIONS

1. In a large bowl, add the softened cream cheese and mix until smooth and creamy.
2. Add the ranch seasoning mix and stir until fully incorporated.
3. Fold in the diced carrot, red bell pepper, chopped broccoli, and green onions.
4. Add garlic powder if using, along with salt and pepper to taste.
5. Mix until all the vegetables are evenly distributed through the cream cheese.
6. Cover and refrigerate for at least 1 hour so the flavors have time to blend.
7. Serve chilled with crackers, bread, bagels, or fresh vegetables.

SWAPS & NOTES

Room temperature cream cheese is important here because it mixes much more easily and gives you that smooth, fluffy texture.

Cold cream cheese can stay lumpy and make it harder to evenly distribute the vegetables.

The ranch seasoning mix is the shortcut ingredient that gives this spread its bold, savory flavor.

If you want a slightly lighter ranch taste, you can start with a little less and adjust after mixing.

TIPS FOR SUCCESS

The biggest key to a great texture is chopping the vegetables finely and evenly.

This keeps the spread smooth enough to scoop while still giving you that fresh crunch in every bite.

Letting the spread chill before serving makes a real difference.

Right after mixing, the flavors are good, but after an hour in the refrigerator, everything tastes more blended and balanced.

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