

Veggie Cream Cheese

We found our new favorite snack food—and it's this cream cheese! It's fabulous as a dip for crackers or veggies, but (as you can see here) equally great on sandwiches with some thin cucumber slices for lunch. Also, if you're looking for some wholesome entertaining food for a wedding or baby shower, these would be super cute cut into little tea sandwiches and displayed on a pretty cake platter.

Difficulty: Easy

Prep time: Less than 10 minutes

Cook time: N/A

Makes about 1 1/2 cups

Special tools needed: Food processor

GLUTEN-FREE

VEGETARIAN

NUT-FREE

- 1 carrot, peeled and cut into large chunks
- 1/4 cucumber, skin on, cut into large chunks
- 2 garlic cloves, smashed
- 1 green onion, white and green parts, roughly chopped
- 1 tablespoon chopped fresh dill
- 1/2 teaspoon salt
- One 8-ounce package cream cheese, at room temperature

1. In the food processor, combine everything but the cream cheese and pulse until finely chopped.
2. Drop the cream cheese into the veggie mix and pulse until well combined. Serve or store in the fridge for up to 4 days.