

LA CASITA CANDIED JALAPEÑO CREAM CHEESE LOG

CATEGORY

Appetizers

COOK TIME **2 hours (w/chilling)**

INGREDIENTS

- 8 oz Cream Cheese
- 1 Cup Drained and Chopped Candied Jalapeños
- 2 Chopped Green Onions

NOTES FROM LA CASITA

One of the easiest things to serve your guests is this spicy and sweet La Casita Candied Jalapeños Cream Cheese Log. The best part of this simple recipe is that it only requires 3 ingredients to prepare.

Pro Tip: Allow your cream cheese to come up to just about room temp. You want it to be soft enough so you can easily blend in your ingredients.



DIRECTIONS

- 1) Chop the jalapeños and onions, add them to the cream cheese and mix well. Every bite should have a pop of heat and sweet.
- 2) Place the blended cream cheese mixture on a piece of plastic wrap. Fold the sides over and tuck in the end pieces so that you can mold the cheese into your desired shape. Chill in the fridge for a couple of hours to allow flavors to come together.
- 3) Serve with your favorite crackers and enjoy! This is a delightful treat the entire family can enjoy.