



# I'M IN A HURRY HERBED CREAM CHEESE

(V, GF, DF)

## INGREDIENTS

- One 8 oz. package of chive flavored vegan cream cheese, room temperature (I used Kite Hill Vegan Chive Cream Cheese)
- 1 tablespoon apple cider vinegar
- 1 green onion, finely chopped (white and green part)
- 1/2 tablespoon fresh dill, chopped
- 1 tablespoon fresh parsley, chopped
- pinch of salt

## DIRECTIONS

1. *Place the room temperature cream cheese in a medium sized mixing bowl*
2. *Add apple cider vinegar, chopped green onion, dill, and parsley along with the pinch of salt*
3. *Mix by hand or using a mixer until all ingredients are well-combined*
4. *Eat and enjoy!*

## Tips and Tricks

1. *I found all my ingredients for this recipe at Whole Foods*
2. *Keep leftovers refrigerated in a sealed container*
3. *I like to make mine the day before I need it. This gives the flavors of the herbs longer to marinate*
4. *This will stay fresh for approximately 5-6 days*
5. *Make this for parties and serve with crackers or just for your daily breakfast/lunch/dinner bagel topped with cucumber, eggs or avocado!*

**PREP TIME: 10 MIN**

**COOK TIME: 0 MINS**

**TOTAL TIME: 10 MINUTES**

**RECIPE BY: CAROLYN J. BRADEN**

[www.carolynsbloomingcreations.com](http://www.carolynsbloomingcreations.com)