

Marinated Cheese Platter with Blue Label Organic Parsley

Ingredients

1 (8 oz) block of cheddar
1 (8 oz) block of pepper jack
1 (8 oz) block of cream cheese
½ cup extra-virgin olive oil
½ cup red wine vinegar
2 cloves garlic, minced
2 tablespoon freshly chopped parsley
1 teaspoon Italian seasoning
½ teaspoon red pepper flakes
salt and pepper

Directions

Cut cheeses into ¼ inch thick slices and place in a shallow dish.

In a medium bowl whisk together olive oil, red wine vinegar, garlic, parsley, Italian seasoning, and red pepper flakes.

Season with salt and pepper.

Pour marinade over cheese and refrigerate for at least 4 hours and up to overnight.

Flip cheese at least once while marinating.

Arrange cheese on a serving platter and spoon marinade over cheese.

Serve with crackers of your choice.



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