

Curried Apricot Cream Cheese Log Roll

Taste of Home Magazine - October/November 2020

Yield: 2 cream cheese logs

*8 ounces cream cheese, softened
1 cup paneer cheese
1/2 cup dried apricots, diced
1/2 cup green onions, chopped
2 tablespoons mango chutney
2 teaspoons curry powder
1 serrano pepper, seeded and chopped
finely chopped cilantro*

In a bowl, beat the cream cheese until smooth.

Fold in the paneer cheese, apricots, green onions, mango chutney, curry powder and serrano pepper.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Place the cilantro in a shallow dish. Roll the logs in the cilantro.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 1056 Calories; 80g Fat (66.0% calories from fat); 21g Protein; 72g Carbohydrate; 10g Dietary Fiber; 249mg Cholesterol; 695mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 4 Fruit; 14 1/2 Fat.