

# Pumpkin Cheese Ball (Halloween)

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*16 ounces cream cheese,  
room temperature  
1 1/2 cups shredded  
Cheddar cheese  
3 tablespoons onion,  
minced  
2 tablespoons salsa  
2 teaspoons ground cumin  
1 teaspoon jalapeno  
pepper, minced  
nacho-flavor tortilla chips,  
crushed*

In a large bowl, combine the cream cheese, Cheddar, onion, salsa, cumin and jalapeno.

Beat with a mixer until combined. Scoop onto some plastic wrap. Use the plastic to form the mixture into a five-inch pumpkin-shaped ball.

Refrigerate until firm, at least four hours.

Unwrap and roll in crushed nacho-flavor tortilla chips.

Press a bell pepper stem into the top.

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Per Serving (excluding unknown items): 2302 Calories; 215g Fat (83.1% calories from fat); 78g Protein; 21g Carbohydrate; 2g Dietary Fiber; 675mg Cholesterol; 2540mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 1 Vegetable; 36 1/2 Fat.