



Vegan Cream Cheese Fire Ball



Serves: 8



Prep Time: 1-2 hours
Cook Time: 0 min

Vegan

Ingredients

1/2 jar of La Dee Da Spicy Sweet Wine Relish

- 1 8oz package of vegan cream cheese (softened)
- 4 scallion onions finely chopped
- 1 cup red bell pepper finely diced
- 1 cup orange pepper finely diced
- 1/2 cup roasted walnuts or pecans

Preparation

1. In a large bowl, combine cream cheese, add Spicy Sweet Wine Relish, onions and peppers.
2. Mix together until well blended.
3. Using a spatula, bring mixture together in a ball formation.
4. Using damp hands, remove mixture and roll into a large ball.
5. Lay out the roasted nuts on a piece of parchment paper and roll ball gently to evenly coat the cheese ball.
6. Refrigerate for 1-2 hours, remove and serve at room temperature with your favourite crackers or baguette slices.

