



Recipe of the week

French Onion Christmas Tree Dip



Serves : 12-15 Prep: 45min

Ingredients-

- 1kg cream cheese, softened
- 40g sachet French onion soup mix
- 1 cup grated tasty cheese
- 1/3 cup finely grated parmesan
- 1/3 cup chopped sun-dried tomatoes in oil
- 1 bunch fresh flat-leaf parsley leaves, chopped
- 6 x 25g packets mini Ritz crackers
- 1 cup almond kernels
- 150g jar red cocktail onions, drained, halved
- 80g packet pretzel sticks
- 1 slice tasty cheese
- Assorted crackers, to serve
- Vegetables, to serve

Method

1. Using an electric mixer, beat cream cheese until light and fluffy. Add soup mix. Beat until well combined. Add grated cheeses and tomato. Season with pepper. Beat until well combined. Cover. Refrigerate for 1 hour or until firm enough to shape.
2. Place a large piece of plastic wrap on a flat surface. Turn cheese mixture onto plastic. Using clean hands and plastic wrap, form mixture into a tree shape (base of tree will need to be 15cm in diameter). Place on a serving platter.
3. Press parsley all over cheese. Brush excess parsley from platter. Open 4 packets of crackers. Using picture as a guide, decorate tree with almonds, onion, Ritz crackers and $\frac{3}{4}$ of the pretzels. Using a 4cm star-shaped cutter, cut a star from cheese slice. Carefully push into top of tree. Serve with remaining pretzel sticks, assorted crackers and vegetables.

Nutritional values per serve

Energy 2184KJ	Fat saturated 23.4g
Fat Total 42g	Carbohydrate sugars 6g
Carbohydrate Total 18g	Dietary Fibre 4g
Sodium 346mg	