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## Sundried Tomato Cream Cheese

Sundried Tomato Cream Cheese is a delicious spread made with sundried tomatoes and cream cheese. It can be used as a dip or spread on bagels, sandwiches, or crackers. The creaminess of the cheese combined with the tangy flavor of the sundried tomatoes creates a savory and flavorful dish.

**Recipe Type:** Standard

**Prep Time:** 10 mins

**Cook Time:** N/A

**Total Time:** 10 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 10

**Serving Size:** 20 g

### Ingredients

200 g	cream cheese
50 g	Sundried Tomatoes
2 cloves	garlic
1 teaspoon	Salt

<b>0.5</b> <b>teaspoon</b>	Black pepper
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<b>1</b> <b>teaspoon</b>	Basil
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## Directions

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### Step 1

#### Blending

In a food processor, combine the cream cheese, sundried tomatoes, garlic, salt, black pepper, and basil. Process until smooth and well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Refrigerating

Transfer the mixture to a bowl and refrigerate for at least 1 hour to allow the flavors to meld together.

**Prep Time:** 0 mins

**Cook Time:** 60 mins

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### Step 3

#### Serving

Serve the Sundried Tomato Cream Cheese as a dip with crackers or spread it on bagels or sandwiches.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 100 kcal

**Fat:** 15 g

**Protein:** 5 g

**Carbohydrates:** 5 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	5 g	9.09%	10%
Fibers	1 g	2.63%	4%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	6 mg	6.67%	8%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	8 mg	0.8%	0.8%
Iron	4 mg	50%	22.22%
Potassium	150 mg	4.41%	5.77%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Seasonality

Summer Fall

### Events

Christmas Easter Thanksgiving Birthday Wedding Halloween  
 Valentine's Day Mother's Day Father's Day New Year Anniversary  
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic  
 Game Day

### Meal Type

Lunch

Snack

**Difficulty Level**

Easy

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