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# Blue Cheese Recipe \*

This recipe is a delicious and savory dish featuring blue cheese. It is perfect for cheese lovers and can be enjoyed as an appetizer or main course. The blue cheese adds a tangy and creamy flavor to the dish, making it a favorite among many.

Recipe Type: Standard	Prep Time: 20 mins
Cook Time: 30 mins	Total Time: 50 mins
Recipe Yield: 500 grams	Number of Servings: 4

## Ingredients

200 g	Blue cheese
200 g	cream cheese
50 g	Butter
2 cloves	garlic
1 teaspoon	Salt

0.5Black pepperteaspoonParsley1Parsleytablespoon

### Directions

#### Step 1

Mixing

In a mixing bowl, combine the blue cheese, cream cheese, butter, minced garlic, salt, and black pepper.

Prep Time: 10 mins

Cook Time: 0 mins

#### Step 2

Mixing

Mix the ingredients until well combined and smooth.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 3

Plating

Transfer the mixture to a serving dish and garnish with chopped parsley.

Prep Time: 5 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 250 kcal

Fat: 25 g

Protein: 10g

Carbohydrates: 5 g

### **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

#### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	5 g	9.09%	10%

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

#### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	50 mg	N/A	N/A

#### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%
Iron	4 mg	50%	22.22%
Potassium	2 mg	0.06%	0.08%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

### **Recipe Attributes**

SeasonalityWinterSpringSummerFallEventsChristmasEasterThanksgivingBirthdayWedding

Valentine's Day	Mother's Day	Father's Da	y New Year	Anniversary
Baby Shower	Bridal Shower	Graduation	Back to School	Barbecue

Halloween

#### Meal Type

Lunch Snack

#### Course

Breads

Difficulty Level

Easy

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