

Pepperoni & Roasted Bell Pepper Pimento Cheese

A Deliciously Quick & Easy Recipe**INGREDIENTS**

1 C. Pine Nuts	1/2 Lb. Pepperoni Slices
1/2 C. Roasted Bell Peppers (drained) or Pimentos	
1 Lb. Mozzarella Cheese (shredded)	1 6 oz. Package Parmesan Cheese (shredded)
1 C. Light or Fat Free Mayonnaise	1 8 oz. Package Light or Fat Free Cream Cheese (softened)
1/4 C. Minced Garlic (from jar-not dry)	1 Tbsp. Basil & Oregano No-Salt-Added Seasoning Blend
2 Tbsp. Dried Parsley Flakes	1 Tbsp. Dried Basil
1/2 Tsp. Ground Rosemary	

DIRECTIONS

Place Pine Nuts, Pepperoni Slices and Roasted Bell Peppers in food processor and process until well chopped. In large mixing bowl, combine Mozzarella Cheese, Parmesan Cheese, Light Cream Cheese, Light Mayonnaise, Minced Garlic, Basil & Oregano No-Salt-Added Blend, Dried Parsley, Dried Basil and Ground Rosemary. Add contents from food processor and mix until well combined. Refrigerate for at least one hour for flavors to develop. Great on crackers, bread, and makes a wonderful grilled pimento cheese sandwich. Also makes a great cheese ball recipe!

Makes about 20 sandwiches. Enjoy!

No Salt Added...*Just Great Taste!*

Visit www.southern-delight.com for other great recipe ideas.