



Herb Cream Cheese

<u>U.S.</u>		<u>Metric</u>
16 oz	Cream Cheese	453.6 g
1 Tbsp	Lemon Juice	15 ml
1 tsp	Lemon Zest	4.7 g
1 bunch	Dill, Fresh, minced	1 bunch
1 bunch	Parsley, Fresh, minced	1 bunch
1 bunch	Chives, Fresh, minced	1 bunch
2 tsp	Honey	10 ml

Preparation:

1. Gather all ingredients and equipment.
2. Leave cream cheese at room temperature until softened
3. Add honey and minced herbs to the cream cheese
4. Juice and zest lemon, add to cream cheese
5. Mix, serve, and enjoy!

Nutrition Facts

Serving size **1 Tbsp**
Servings **32**

Calories 50
Calories from Fat 45

Total Fat 5 g
Saturated Fat 2.5 g
Trans Fat 0 g
Monounsaturated Fat 1 g
Cholesterol 15 mg
Sodium 45 mg
Carbohydrates 1 g
Dietary Fiber 0 g
Sugars 1 g
Protein 1 g

Vitamin A 4 %
Calcium 2 %
Vitamin C 0 %
Iron 0 %
Phosphorus 15 mg
