BANGIN SPICES

RECIPE #017

BOLD. FUN. BIG FLAVOR.

CHEESY BACON RANCH CHEESE BALL

CREAMY. CHEESY. CRAVEABLE. BANGIN'!



15 MINUTES PREP

30+ MINUTES CHILL

SERVES 8-10

TAKE ONE! | Add some BANGIN' to your table.

BANGIN SPICES

RECIPE #017

CHEESY BACON RANCH

CHEESE BALL

INGREDIENTS

- 16 oz (2 blocks) cream cheese, softened
- 1 cup shredded sharp cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/2 cup real bacon bits (plus more for garnish)
- 1/4 cup green onions, chopped (plus more for garnish)
- 1–2 tbsp **BANGIN' Cheesy Bacon Ranch Spice Seasoning** (to taste)
- 1/4 tsp garlic powder (optional)
- Salt & black pepper to taste

MADE WITH CHEESY BACON RANCH SPICE SEASONING!



TIP: For best flavor, chill for at least 30 minutes before serving. The flavors get even better!

INSTRUCTIONS

1. In a large mixing bowl, beat cream cheese until smooth and creamy.
2. Add cheddar cheese, mozzarella cheese, bacon bits, green onions, and **BANGIN' Cheesy Bacon Ranch Spice Seasoning**. Mix until well combined.
3. Taste and adjust seasoning if needed. Add more **Cheesy Bacon Ranch Seasoning** for extra flavor!
4. Shape the mixture into a ball using your hands.
5. Wrap in plastic wrap and chill in the refrigerator for at least 30 minutes (or up to overnight).
6. Roll the cheese ball in additional bacon bits and chopped green onions for extra flavor and texture.
7. Place on a serving plate and garnish with more bacon bits and green onions. Serve with crackers, veggie sticks, or pretzels.

TOTAL VIBE.



MAKE IT YOURS!

- Swap bacon bits for chopped crispy bacon.
- Add jalapeños for a spicy kick.
- Use pepper jack for extra heat.

BANGIN SPICES

IT'S A WHOLE VIBE.

MORE RECIPES? SCAN HERE!

BANGINFOODS.COM