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Garlic Herb Cream Cheese Spread

Prep time: 10 minutes active

Servings: 10

This one's the classic party appetizer dip, sparkling with garlic and herbs. No more avoiding the appetizer table for you! Garlic-herb cream cheese spread is back in all of its lactose-free unctuousness. Doubly creamy, it's made with both our cream cheese and sour cream. As with most dips, we recommend making it a few hours ahead of time or overnight to allow the dip to firm up and the flavors to blend.

Submitted by Nancy Lorenz

Ingredients

1 Tbsp. fresh thyme leaves, rinsed and chopped

(reserve one or two sprigs for decoration)

1 clove garlic, chopped

1/4 tsp. salt

1/4 tsp. fresh ground black pepper

1/4 cup Green Valley Creamery Lactose-Free Sour Cream

8 oz. Green Valley Creamery Lactose-Free Cream Cheese

Instructions

Hand-stir chopped thyme, garlic, salt and pepper into the sour cream until blended. Add the cream cheese, and stir gently with a fork until blended. Cover and refrigerate for 2 hours or overnight.

Enjoy with crackers, fresh raw vegetables, or baguette slices.