Asiago Cheese Ball

written by The Recipe Exchange | March 29, 2016

Ingredients

1 package 8 ounces cream cheese, softened

1 cup grated Asiago cheese

3 tablespoons mayonnaise

1/2 teaspoon crushed dried oregano

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/8 teaspoon salt (optional)

3/4 cup chopped toasted nuts of your choice (optional)

Assorted fresh vegetables and/or crackers

Directions

In a large bowl, combine the first five ingredients.

Shape into a ball.

Roll in walnuts if desired.

Wrap tightly in plastic wrap. Chill for 2 hours.

Serve with vegetables and/or crackers.