

# Roasted Garlic Asiago Cheese Ball

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## **Ingredients**

2 whole heads of garlic  
olive oil  
1 8oz block cream cheese, softened  
1/2 cup Greek yogurt  
1 1/4 cup shredded Asiago cheese  
1/2 cup toasted pecans, chopped  
1 tablespoon finely chopped parsley

## **Directions**

To prepare garlic start by preheating oven to 400 degrees.

Cut the tops off of both heads of garlic and peel away the loose skin from the garlic. Place garlic heads in a sheet of aluminum foil and drizzle with olive oil. Wrap foil around garlic and place on a baking sheet. Roast garlic in the oven for 35-40 minutes or until the garlic is very fragrant, golden and soft. Remove the garlic and let it cool.

Once the garlic has cooled, squeeze the cloves in a food processor. Add cream cheese, yogurt and Asiago cheese the food processor and mix until creamy and combined.

Remove cheese mixture to a sheet of plastic wrap, cover and form into a ball. Refrigerate cheese for 30 minutes.

Combine pecans and parsley in a shallow bowl. Roll cheese in the nut mixture and cover until ready to serve.