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.