

# Chicken Noodle Cream Cheese Log Roll

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**Yield: 2 cream cheese logs**

*8 ounces cream cheese, softened  
1 cup Gouda cheese, shredded  
1/4 cup carrots, chopped  
1/4 cup celery, chopped  
1/4 cup onion, chopped  
1 seasoning packet from chicken-flavored ramen  
1 package chicken flavored ramen*

In a bowl, beat the cream cheese until smooth.

Fold in the Gouda, carrots, celery, onion and ramen seasoning packet.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Crumble the ramen. Toast the ramen in a skillet until golden brown. Let cool.

Place the ramen in a shallow dish. Roll the logs in the ramen.

Serve with crackers, crostini and veggies.

Keep refrigerated.

*You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.*

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Per Serving (excluding unknown items): 1228 Calories; 110g Fat (79.8% calories from fat); 46g Protein; 16g Carbohydrate; 2g Dietary Fiber; 378mg Cholesterol; 1635mg Sodium. Exchanges: 6 1/2 Lean Meat; 1 1/2 Vegetable; 18 Fat; 0 Other Carbohydrates.