

# Nacho Cream Cheese Log Roll

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**Yield: 2 cream cheese logs**

*8 ounces cream cheese, softened  
1 cup sharp cheddar cheese, shredded  
1 envelope taco seasoning mix, 2  
2 tablespoons jalapeno pepper, seeded and minced  
1 cup tortilla chips, crushed*

In a bowl, beat the cream cheese until smooth.

Fold in the cheddar cheese, taco seasoning and jalapeno pepper.

Refrigerate for at least two hours.

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

Place the tortilla chips in a shallow dish. Roll the logs in the tortilla chips.

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): 2538 Calories; 179g Fat (62.5% calories from fat); 64g Protein; 177g Carbohydrate; 18g Dietary Fiber; 368mg Cholesterol; 4952mg Sodium. Exchanges: 10 Grain(Starch); 6 1/2 Lean Meat; 0 Vegetable; 32 Fat; 1 1/2 Other Carbohydrates.