

UC Davis Russell Ranch Dried Tomato Cream Cheese

Ingredients:

$\frac{3}{4}$ cup UC Davis Russell Ranch Dried Tomatoes

1 6oz cream cheese

1 Tbsp Russell Ranch Dried Tomato Pesto

-OR- 1 Tbsp tomato paste + $\frac{1}{2}$ tsp salt

Preparation:

Rehydrate dried tomatoes according to instructions on package. Drain tomatoes. Place all ingredients in a food processor or blender and blend until creamy.

Serve on a bagel, toast, or as a simple appetizer.

Yields 2 cups

