

# Salsa Bites

Contributor: Debra Hert Grose

## Ingredients

- 1 pkg cream cheese (8 oz), softened
- 1 pkg cream cheese (3 oz), softened
- 1/3 cup thick and chunky salsa
- 2 eggs
- 1/2 cup shredded cheddar cheese (2 oz)
- 2 tbsp ripe pitted olives, chopped
- 1 tbsp green onion, chopped
- 1 clove garlic, pressed
- 1/4 cup sour cream
- 2 tbsp fresh cilantro, snipped

## Directions

1. Preheat oven to 350 degrees.
2. Whisk cream cheese in bowl until smooth. Whisk in salsa and egg until well-blended.
3. Stir in cheese.
4. Chop olives and green onions, press garlic, and add to cream cheese mixture.
5. Spray mini muffin pans with vegetable oil spray. Fill muffin cups and bake 15-18 minutes or until center is set.
6. Let cool in pan 5 minutes. Remove and cool on rack.
7. Spread tops with a small amount of sour cream. Snip fresh cilantro and sprinkle over sour cream.

---

Revision #1

Created 27 December 2023 18:35:43 by Jon Grose

Updated 27 December 2023 18:40:49 by Jon Grose