

MAHÓN-MENORCA CHEESE FONDUE DIP WITH ROASTED VEGETABLES | BLOGGER RECIPE CHALLENGE



MAHÓN-MENORCA CHEESE FONDUE DIP WITH ROASTED VEGGIES IS ALL YOU NEED FOR A HEARTY DINNER THIS HOLIDAY SEASON. SHARE IT WITH YOUR SPECIAL SOMEONE OR ENJOY IT ALONE, EITHER WAY, YOU'RE SURE TO BE FILLED WITH THE DELICIOUS TASTE OF MAHÓN-MENORCA SPAIN.

I really like the idea of having a heavy appetizer for dinner to keep me satisfied yet not overly stuffed during the holidays, especially when it's rich and sumptuous fondue made with Mahón-Menorca cheese.

Paired with a crisp bottle of white wine, you won't miss the meat with this entrée offering as it's served with a selection of deliciously roasted mixed vegetables and bread cubes. Did I mention it only takes 35 minutes to prepare?

My recipe uses Greek yogurt which gives the dish a recognizable tang, combined with the unmistakable milky taste and slightly buttery characteristic of Mahón-Menorca Semi-Curd cheese. There's nothing more extravagant and unexpected as the flavor of cheese fondue, accentuated by the addition of sun-dried tomatoes. Every bite is a new sensation with roasted vegetables, seasoned in sea salt and red pepper flakes.

This recipe is my Second entry in the inaugural [Mahón-Menorca Cheese Holiday Blogger Recipe Challenge](#) Entrée Category.



EASY CHEESE FONDUE DIP WITH ROASTED VEGETABLES

- Servings: 2-4
- Time: 35
- Difficulty: easy
- [Print](#)

Cheese Fondue Dip | Blogger Recipe Challenge

INGREDIENTS:

1/3 cup plain Greek yogurt

1/3 cup cream cheese

1 $\frac{1}{4}$ cups Semi-Curd Menorca-Menorca cheese, grated

1/3 cup sharp cheddar cheese, grated

$\frac{1}{4}$ cup half and half cream

pinch salt

1 teaspoon nutmeg

1 teaspoon dry oregano

$\frac{1}{4}$ cup chopped sun-dried tomatoes in oil

1 teaspoon diced chives

1 large crusty loaf of bread, cut into cubes

ROASTED VEGETABLES:

$\frac{1}{2}$ pound baby potatoes, washed and cut in half

1-pound of your favorite baby root vegetables, carrots, parsnips, purple carrots, etc.

1 pinch chili flakes

1 tablespoon olive oil

$\frac{1}{2}$ teaspoon sea salt

DIRECTIONS:

For The Vegetables: