

Foodnity Recipes

Savory Cheesecake

Savory cheesecake with herbs and cheese, easy to make, perfect for any meal.

20 min Prep time	**30 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups crushed buttery crackers
- [ ] 2 tbsp melted butter
- [ ] ¼ tsp sea salt

Filling

- [ ] 16 oz full-fat cream cheese, softened
- [ ] ½ cup plain Greek yogurt
- [ ] 2 large eggs
- [ ] 1 tbsp olive oil
- [ ] 1 tsp fresh thyme leaves, minced
- [ ] 1 clove garlic, minced
- [ ] 1 tsp lemon zest
- [ ] ½ tsp black pepper
- [ ] ¼ tsp sea salt

Instructions

1. Preheat the oven to 325°F (160°C). Combine crushed crackers, melted butter, and sea salt; press the mixture into the bottom of a springform pan.
2. In a bowl, beat cream cheese until smooth, then blend in Greek yogurt, eggs, olive oil, thyme, garlic, lemon zest, pepper, and salt. cheesecake stuffed strawberries is a fun twist on this base.
3. Pour the filling over the crust, smoothing the top. Tap the pan gently to release air bubbles.
4. Bake for 30 minutes, until the center is just set. Turn off the oven, leave the door ajar, and let the cheesecake cool inside for 15 minutes.
5. Refrigerate for at least two hours. Before serving, drizzle a little olive oil and sprinkle extra thyme leaves.
6. Optional garnish: a light drizzle of honey or a few sliced olives for contrast. Check out cheesecake deviled strawberries for a sweet-savory pairing.

Nutrition per serving

320 kcal	12 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure all dairy is at room temperature to avoid lumps.
- Do not over-mix the batter; it can become dense.
- A quick broil for 1 minute yields a beautiful golden top.