



Simple • Fresh • Herbal • Delicious

HERB

Cream Cheese Ball

FOR CRACKERS, CELERY & OTHER VEGGIES

A creamy, flavorful, herb-packed snack
that's perfect for any occasion!

Bringing the goodness
of herbs into everyday life,
naturally.



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Creamy,
Crunchy,
Herby
Goodness!



INGREDIENTS

- ♥ 16 oz (2 packages) cream cheese, softened
- ♥ 1/4 cup fresh chives, finely chopped
- ♥ 1/4 cup fresh parsley, finely chopped
- ♥ 1/4 cup pimento olives, finely chopped
- ♥ 1/2 cup walnuts, chopped
- ♥ Salt & black pepper to taste (optional)
- ♥ Extra chives or parsley for garnish (optional)

DIRECTIONS

- 1 In a medium bowl, combine cream cheese, chives, parsley, and pimento olives. Mix until well blended.
- 2 Shape the mixture into a ball.
- 3 Press chopped walnuts all over the outside of the ball until fully coated.
- 4 Cover and refrigerate for at least 1 hour before serving.

Serve with crackers, celery sticks, and your favorite fresh veggies. Enjoy!



HERBAL BENEFITS

- ♥ **Chives** – Support immune health and healthy digestion.
- ♥ **Parsley** – A natural detoxifier and rich in antioxidants.
- ♥ **Walnuts** – Heart healthy and full of omega-3s.
- ♥ **Olives** – Provide healthy fats and add a burst of flavor.

TIPS & VARIATIONS

- ♥ Add a pinch of garlic powder or Italian seasoning for extra flavor.
- ♥ Make ahead: store covered in the fridge for up to 3 days.
- ♥ Roll in fresh herbs instead of nuts for a lighter option!



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