

— SIMPLE • FRESH • HERBAL • DELICIOUS —



Everything Herbal
by Cheryl Jabz

Bringing the goodness
of herbs into everyday life,
naturally.

www.EverythingHerbalbyCherylJabz.com

Bubbie's HERB Cream Cheese Ball

FOR CRACKERS, CELERY & OTHER VEGGIES

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



DOWNLOAD
THIS RECIPE!

Print • Save • Share



Creamy,
Crunchy,
Herby
Goodness!



INGREDIENTS

- ♥ 16 oz (2 packages) cream cheese, softened
- ♥ ¼ cup fresh chives, finely chopped
- ♥ ¼ cup fresh parsley, finely chopped
- ♥ ¼ cup pimento olives, finely chopped
- ♥ ½ cup walnuts, chopped
- ♥ Salt & black pepper to taste (optional)
- ♥ Extra chives or parsley for garnish (optional)



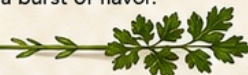
DIRECTIONS

- 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!



From My Heart to Yours



Simple moments shared
with good food and the
ones we love become the
memories that last a lifetime.



SCAN TO VISIT



Scan to visit my
website for more
herbal recipes,
wellness tips &
natural goodness!



PRINT



SAVE



SHARE

Made with Love,
Just Like Bubbie Used To ♥



Visit My Website
www.EverythingHerbalbyCherylJabz.com



Follow for More!



Live Well. Naturally. Everyday.



HERBS • HEALTH • HOME

NATURALLY • EVERYDAY • WITH LOVE