



Leprechaun Cheese Ball

This Leprechaun cheese ball is sure to be a crowd-pleaser! It's almost too fun to eat...almost.

INGREDIENTS

- 1 brick of cream cheese, softened
- 1 small container of chive cream cheese, softened
- 2 cups shredded cheese (we used herb and garlic mozzarella cheese)
- 2-3 shallots, minced
- 1 tbsp fresh dill, chopped
- 1 tbsp fresh parsley, chopped
- 1 large carrot, peeled
- 2 olives
- 1 red pepper
- 1 green pepper



INSTRUCTIONS

1. In a large bowl, using a wooden spoon, mix together all ingredients thoroughly.
2. Form into a ball. Wrap in plastic wrap and let sit in the fridge for 20-30 minutes or until firm.
3. In the meantime, let's make the features of the Leprechaun!
 - a. Hair and beard: Using a vegetable peeler, use a few large carrots to slice thin ribbons of "hair".
 - b. Eyes: slice 2 black olives, or use pre-sliced olives.
 - c. Mouth: Slice a red pepper to use for a smiling mouth.
 - d. Nose: use a yellow pepper to create a triangle for a nose.
 - e. Hat: Slice the top off of a green pepper, about an inch wide – remove the stem and the seeds inside. Keep the bottom. Starting with the top, stack on the cheese ball "head" and then use a ring of sliced yellow pepper, ending with the green pepper bottom.
4. Serve the cheese ball with an assortment of whole grain crackers and veggie sticks.

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