

Olive and Feta Cheeseball

vegetarian, gluten-free; serves 6

16 ounces **Organic Valley**
cream cheese, softened

4 ounces crumbled feta cheese

8 **Alive and Well Olives**,
pitted and minced

1 green onion, thinly sliced

1 teaspoon garlic, minced

$\frac{1}{4}$ cup toasted walnuts, chopped

$\frac{1}{4}$ cup dried cranberries,
chopped

1. In a medium size mixing bowl, combine cream cheese, feta, olives, green onion, and garlic.
2. Shape mixture into two balls and chill for about an hour.
3. Mix walnuts and cranberries on a baking sheet or large plate. Roll chilled cheese balls in walnut mixture until well coated. Serve with crackers.