

HERB CHEESE & BACON BITES

NUTRITION FACTS

Serving Size: 2 balls (recipe makes about 10 servings)

Calories: 84 | Carbohydrates: 1g | Protein: 3g | Total Fat: 8g | Saturated Fat: 3g | Sodium: 133mg

INGREDIENTS

- 1/2 cup Cream cheese, regular (room temperature)
- 1/2 cup Goat cheese (room temperature)
- 3 slices Bacon, cooked (finely chopped)
- 1/4 cup Walnuts (finely chopped)
- 1/2 cup Parsley (finely chopped)
- 2 Tbsps Chives (finely chopped)
- Salt and pepper to taste

DIRECTIONS

1. Using a mixer or a large spoon, mix the cream cheese and goat cheese together until well combined. Season with salt and pepper.
2. Add bacon and walnuts, and mix until well combined.
3. Combine parsley and chives in a separate shallow dish.
4. Form the cheese mixture into balls, approximately one tablespoon in size, and roll each ball in the herb mixture.
5. Place the balls on a parchment-lined baking sheet and refrigerate for one hour. Transfer to an airtight container and store in the refrigerator until ready to serve. Enjoy!

NOTES

Leftovers: Refrigerate in an airtight container for up to three days. If freezing, let the cheese balls freeze on the baking sheet, then transfer them to a freezer-safe container. Put them in the fridge to thaw a day before consuming.

More Flavor: Use a different combination of fresh herbs, nuts, and seeds. Consider trying a different cheese or dried fruits for a new flavor.





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