

## Italian Herb, Pepper & Olive Cheese Ball

- 1 pkg **TSG Italian Herb Cheese Mix**
- 2 pkgs (8 oz. each) cream cheese, softened
- 3/4 cup chopped Kalamata olives
- 3/4 cup chopped roasted red peppers or diced pimientos
- Assorted Crackers

1. Line a 2 cup small mixing bowl with plastic wrap so that plastic extends over edges.
2. Mix contents of TSG Italian Herb Cheese Ball Mix with cream cheese in mixing bowl. Sprinkle half of cheese ball coating packet in bottom of plastic-lined bowl, spreading evenly to edges. Sprinkle chopped olives over cheese. Repeat with cheese layer. Sprinkle chopped red peppers/pimientos. Spread remaining cheese mixture evenly over top. Sprinkle with remaining cheese ball coating mix. Cover; refrigerate 15 minutes or up to 24 hours.
3. To serve, invert onto platter; remove bowl and plastic. Serve with crackers.

**Makes 8 servings**