

Feta and Olive Cream Cheese Log Roll

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Yield: 2 cream cheese logs

8 ounces cream cheese, softened

1 cup feta cheese

1/2 cup Kalamata olives, chopped

2 teaspoons Greek seasoning

1 teaspoon lemon zest

crushed pita chips

In a bowl, beat the cream cheese until smooth.

Fold in the feta cheese, Kalamata, Greek seasoning and lemon zest.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Place the pita chips in a shallow dish. Roll the logs in the pita chips.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 1502 Calories; 142g Fat (84.5% calories from fat); 38g Protein; 20g Carbohydrate; trace Dietary Fiber; 382mg Cholesterol; 4229mg Sodium. Exchanges: 5 1/2 Lean Meat; 1/2 Fruit; 25 1/2 Fat.