

# Italian Cheese Ball

Food Network Magazine - March 2020

**Servings: 12**

**Yield: 1 large cheese ball**

*1 package (8 ounce) cream cheese, room temperature*  
*1/2 cup (2 ounces) grated provolone cheese*  
*1/4 cup pitted kalamata olives, chopped*  
*1/4 cup roasted red peppers, chopped*  
*12 thin slices (2 ounces) salami, diced*  
*1 jar (6 ounce) marinated artichoke hearts, drained and chopped*  
*pinch crushed red pepper flakes*  
*1/3 cup toasted pine nuts*  
*crackers (for serving)*  
*parsley (for serving)*

**Preparation Time: 20 minutes**

**Chill: 4 hours**

In a medium bowl, mix the cream cheese, provolone, olives, roasted red peppers, salami, artichoke hearts and red pepper flakes until well combined.

Chill until firm and the flavors have blended, at least four hours or up to overnight.

Shape the mixture into a ball. Roll in the pine nuts.

Serve with crackers and garnish with the parsley.

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Per Serving (excluding unknown items): 147 Calories; 13g Fat (79.3% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 40mg Cholesterol; 358mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 2 Fat.