



## Olive-Cheese Balls

READY IN



110 min.

SERVINGS



48

CALORIES



48 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 8 ounces sharp cheddar cheese shredded
- 1.3 cups flour all-purpose
- 0.5 cup butter melted
- 48 small pimientos dry drained

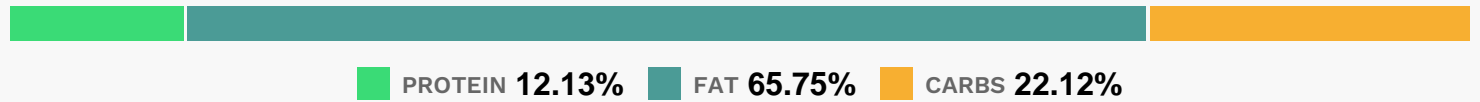
### Equipment

- bowl
- baking sheet
- oven

## Directions

- Stir together cheese and flour in large bowl. Stir in butter thoroughly. (If dough seems dry, work with hands.)
- Mold 1 teaspoon dough around each olive; shape into ball.
- Place 2 inches apart on ungreased cookie sheet. Cover and refrigerate at least 1 hour but no longer than 24 hours.
- Heat oven to 400°F.
- Bake 15 to 20 minutes or until light brown.

## Nutrition Facts



## Properties

Glycemic Index:3.06, Glycemic Load:1.85, Inflammation Score:-1, Nutrition Score:1.2500000006479%

## Nutrients (% of daily need)

Calories: 48.41kcal (2.42%), Fat: 3.55g (5.45%), Saturated Fat: 1.31g (8.17%), Carbohydrates: 2.68g (0.89%), Net Carbohydrates: 2.57g (0.94%), Sugar: 0.06g (0.06%), Cholesterol: 4.72mg (1.57%), Sodium: 53.43mg (2.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.47g (2.94%), Selenium: 2.44µg (3.49%), Calcium: 34.67mg (3.47%), Vitamin A: 158.47IU (3.17%), Phosphorus: 25.91mg (2.59%), Vitamin B2: 0.04mg (2.27%), Vitamin B1: 0.03mg (1.82%), Folate: 7.04µg (1.76%), Zinc: 0.2mg (1.32%), Vitamin C: 1.04mg (1.27%), Manganese: 0.02mg (1.18%), Vitamin B3: 0.2mg (1.01%)