

Heavenly Pineapple Cheeseball: The Ultimate Party Dip

Looking for a show-stopping appetizer that's both sweet and savory? This



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INGREDIENTS

- 2 (8 oz) packages cream cheese, softened
- 1 cup crushed pineapple, drained
- 1/2 cup chopped green bell pepper
- 1/4 cup chopped green onions
- 1 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1 cup chopped pecans (divided)

Crackers or fresh veggies for serving

Instructions:

Mix the Ingredients: In a large mixing bowl, combine cream cheese, crushed pineapple, bell pepper, green onions, garlic powder, and black pepper. Mix until well combined.

Shape the Cheeseball: Form the mixture into a ball shape using your hands or a spatula.

Coat with Pecans: Spread half of the chopped pecans on a plate. Roll the cheeseball in the pecans until it's fully coated. Reserve the remaining pecans for serving.

Chill: Wrap the cheeseball in plastic wrap and refrigerate for at least 2 hours to allow the flavors to meld and the cheeseball to firm up.

Serve: Place the cheeseball on a serving platter and sprinkle with the reserved pecans. Serve with crackers, fresh veggies, or breadsticks.

Nutritional Information:

Calories: 190 kcal per serving

Protein: 4g

Carbohydrates: 6g

Fat: 17g

Fiber: 1g

Sugar: 4g

Tips for the Perfect Pineapple Cheeseball:

Extra Tropical Flavor: Add shredded coconut to the pecan coating for a tropical flair.

Make It Spicy: Mix in a dash of cayenne pepper or finely diced jalapeños for a sweet-and-spicy kick.

Make Ahead: Prepare the cheeseball a day in advance for convenience and enhanced flavor.

Cheese Options: Try adding shredded sharp cheddar for an extra savory twist.

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17. This : Heavenly Pineapple Cheeseball is a versatile and delightful appetizer that will wow your guests. Whether you're hosting a party or just indulging in a special treat, it's a recipe worth keeping on hand. Check out more creative dishes on Chef Maniac!

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Original recipe: <https://chefmaniac.com/heavenly-pineapple-cheeseball-the-ultimate-party-dip/>