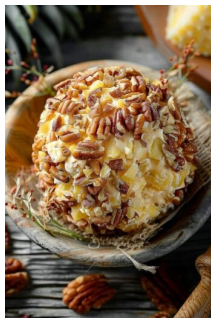


## Sweet & Savory Pineapple Pecan Cheese Ball: Easy Appetizer

Looking for an appetizer that's both unexpected and incredibly delicious? This



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 (8 oz) packages cream cheese, softened
- 1 cup crushed pineapple, well-drained
- 1/2 cup green onions, finely chopped
- 1/2 cup bell pepper, finely chopped (any color, red or green work well)
- 2 cups pecans, chopped (divided)
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/4 tsp black pepper

### DIRECTIONS

1. Let's get this delicious : Pineapple Pecan Cheese Ball mixed and chilled!
2. Mix the : Cheese Ball Base: In a large mixing bowl, combine the 2 (8 oz) packages of softened cream cheese, the well-drained 1 cup crushed pineapple, 1/2 cup finely chopped green onions, 1/2 cup finely chopped bell pepper, 1 cup of the chopped pecans, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Using a sturdy spoon or electric mixer, mix thoroughly until all ingredients are well combined and the mixture is uniform.
3. Shape the : Cheese Ball: Form the mixture into a firm ball shape. You can do this directly with your hands, or place the mixture on a piece of plastic wrap, gather the wrap, and twist it to help shape a perfect ball. For easier shaping and to prevent stickiness, it helps to refrigerate the mixture for about 30 minutes to firm it up slightly before molding it.
4. Coat with : Pecans: Spread the remaining 1 cup of chopped pecans evenly on a flat surface or in a shallow dish (like a pie plate). Roll the shaped cheese ball in the pecans, pressing gently, until it is fully and evenly coated on all sides.
5. Chill: Tightly wrap the coated cheese ball in plastic wrap. Refrigerate for at least 2 hours, or preferably overnight. Chilling allows the flavors to meld and deepen, and ensures the cheese ball is firm enough for serving.
6. Serve: Remove the cheese ball from the refrigerator about 15-20 minutes before serving to allow it to soften slightly, making it easier to spread. Serve

chilled with an array of your favorite crackers, pretzel crisps, or fresh veggie sticks (like celery, carrots, or cucumber slices).

## SWAPS & NOTES

**Cream Cheese:** Ensure your cream cheese is fully softened to room temperature for a smooth, lump-free mix.

Full-fat cream cheese works best for richness.

**Crushed Pineapple:** "Well-drained" is key!

Squeeze out as much liquid as possible from the crushed pineapple to prevent a watery cheese ball.

## TIPS FOR SUCCESS

**Drain Pineapple VERY Well:** This is the most crucial step!

Excess liquid from the pineapple will make your cheese ball too soft and runny.

**Softened Cream Cheese:** Start with truly softened cream cheese for a smooth, lump-free base.

**Chill Time:** Don't skip the chilling step!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-savory-pineapple-pecan-cheese-ball-easy-appetizer/>