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## Cheesy Chicks

Better than boring chips, serve up these cute crackers and cheeps for easy Easter appetizers!

2, 8-oz. packages cream cheese

2 Tbsp. Worcestershire sauce

1 tsp. lemon zest

Salt and pepper

1, 14-oz. can whole black olives

2 cups finely shredded cheddar cheese

Round crackers

Carrot rounds (for beaks and feet)

Whole peppercorns (for eyes)



- Using a mixer, combine the cream cheese, Worcestershire sauce, lemon zest, and salt and pepper to taste. Refrigerate the mixture for 1 hour.
- 2. Drain the can of olives. Using your fingers, cover each olive completely with about 1 tablespoon of the cream cheese mixture and form it into a ball. Refrigerate for another hour.
- 3. Before serving, roll each ball of cheese into the finely shredded cheddar cheese to cover. Place each ball on a round cracker.
- 4. Cut pie-shaped wedges from carrot rounds for beaks and feet and press on. Add black peppercorns for eyes.

Makes about 20 chicks

