Seasonal Eating

## **U** Extension

## Greek Stuffed Celery

8 ounces cream cheese, softened

3 ounces feta cheese

1/4 teaspoon Greek seasoning (Cavenders)

1/4 teaspoon chopped fresh oregano

- 1/4 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh parsley

1 tablespoon finely chopped red bell peppers

2 tablespoons finely chopped green olives

2 tablespoons finely chopped kalamata olives

6 stalks celery washed and cut in half

In a bowl, mix together the cheeses, Greek seasoning, oregano, thyme, parsley, bell pepper and olives. Cover and place in refrigerator for several hours to let flavors develop. Stuff into celery pieces.

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