

Keto Easter Cheese Ball

Hands-on 10 minutes Overall 1 hour 10 minutes



Nutritional values (per serving, about 1/4 cup/ 55 g/ 2 oz): Total carbs: 1.9 g, Fiber: 0.2 g,

Net carbs: 1.7 g, Protein: 6.5 g, Fat: 13 g, Calories: 136 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app

Ingredients (makes 16 servings)

- 2 packages cream cheese, softened (450 g/ 16 oz)
- 4 slices cooked crisped up bacon, crumbled (120 g/ 4.2 oz)
- 1/2 tsp garlic salt or 1/4 tsp garlic powder + 1/4 tsp sea salt
- 1/2 cup minced green bell pepper (75 g/ 2.6 oz)
- 1/2 cup minced green onions (50 g/ 1.8 oz)
- 2 cups shredded cheddar cheese, divided (226 g/ 8 oz)
- 1 large bunch of parsley (for garnish)

Instructions

1. In a large bowl combine the cream cheese, bacon, garlic salt, bell pepper, and green onion. Mix well.
2. Place a piece of plastic wrap down then place the cheese mixture in the middle, use your hands to shape the cheese into the shape of a carrot then wrap tightly with the plastic wrap. Refrigerate at least one hour.
3. Once chilled, remove the plastic wrap and coat the outside with the grated cheddar.
4. Place the parsley on the top to mimic carrot tops.
5. Serve with your favorite [keto crackers](#). Store leftovers in a covered container in the refrigerator for up to one week.

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