



Cream Cheese Pecan Wrapped Olives made with Rustlin' Habanero Stuffed Olives

INGREDIENTS

- 1 jar of [Rustlin' Rob's Habanero Stuffed Olives](#)
- 1 8 oz. block of Cream Cheese, room temp.
- 1/2 cup crushed finely pecans

DIRECTIONS

1. Pat dry the olives with a paper towel
2. With a knife, slice a small piece of room temperature cream cheese and put it into the palm of your hand.
3. Place the olive on top of the cream cheese and wrap it around the olive. When its covered, shape it into a little football, making sure that the habanero pepper is on one side so you know how to cut it, *(you want it cut in half not length wise)*.
4. After it's covered, roll it in crushed nuts.
5. Put the cream cheese wrapped and nut covered olives into the refrigerator so the cream cheese firms up.
6. Slice when you're ready to serve.