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Blue Cheese-Stuffed Endive

Total Time: 40 mins

Ingredients

- 8 ounce(s) cream cheese, fat-free
- 1/2 cup(s) cheese, crumbled Roquefort
- 1/4 cup(s) scallion(s) (green onions), chopped
- 2 slice(s) bacon, crisp-cooked, drained and crumbled
- 2 tablespoon nuts, hazelnuts, toasted and finely chopped
- 36 lettuce, Belgian endive, about 3 heads

Preparation

1. In a medium bowl, combine cream cheese, Roquefort cheese, green onions, bacon, and nuts.
2. Spoon 2 teaspoons of the cheese mixture into the cup of each Belgian endive leaf.

