

Buffalo-style Stuffed Celery*

Servings: 10 | Prep/cook time: 10 minutes

Ingredients:

Low fat cream cheese, ½ cups, softened
Blue cheese, 2 Tbsp, softened
Jarred minced garlic, ½ tsp
Table salt, ¼ tsp
Celery, 5 ribs, large, cut into 4 pieces each
Hot pepper sauce, 2½ tsp, or to taste
Chives, 1 Tbsp, fresh, chopped (optional)



Directions:

1. In a small bowl, stir together cream cheese, blue cheese, garlic and salt until smooth; spoon about 1/2 tablespoon cheese mixture into each piece of celery.
2. To serve, arrange stuffed celery on a plate, drizzle each with about 1/4 teaspoon hot pepper sauce (or let guests add their own by serving the pepper sauce on the side). Sprinkle with chives if desired.

Serving: 2 pieces stuffed celery

***This recipe comes from WeightWatchers
2 Points™ per serving**