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Pasta de Queso Crema Bocaditos -Cuban

(Cream Cheese and Olive Filling Tea Sandwiches)

- One 8-oz package cream cheese, at room temperature
- 1/4 cup finely chopped, drained pimientos
- 1/2 cup pimiento-stuffed green olives, drained and finely chopped
- salt and freshly ground black pepper to taste

Mix all the ingredients together thoroughly by hand. Cover and refrigerate until ready to spread. When ready to serve, making sandwiches by spreading on firm white bread (I use Pepperidge Farm's firm sandwich bread), top with another slice and cut into triangles.

Sweetnicks Note: Nice starter to a Cuban meal. A recipe we use often.