Crispy Feta-Stuffed Olives

Golden, crunchy, and stuffed with creamy whipped feta, these crispy feta-stuffed olives are the perfect little bite for your next gathering. They're salty, tangy, and ridiculously addictive, especially when dipped into hot and sweet pepper jelly. The jelly brings just the right amount of sweetness with a little kick of heat, balancing the briny olives and rich, creamy feta in every bite. Whether you're hosting Thanksgiving, Christmas, or just having a few friends over, this is one of those appetizers that disappears almost as quickly as you put it out.

They're easy to make, look a little fancy, and taste even better. My advice? Make a double batch!

Prep Time: 15 minutes
Cook Time: 10 minutes
Total Time: 25 minutes
Servings: 6–8
Course: Appetizer

Ingredients

For the Olives

- 2 jars large, pitted grilled green olives (regular green olives work perfectly, too!)
- ½–¾ cup whipped feta (or any soft cheese), for stuffing
- ¾ cup all-purpose flour
- 1 teaspoon smoked paprika
- 3 large eggs, beaten
- 1½–2 cups panko breadcrumbs
- Salt and freshly cracked black pepper, to taste
- Neutral oil, for frying

For Serving

- Hot and sweet pepper jelly

Instructions

1. **Prepare the olives.** Drain the olives and pat them completely dry with paper towels. Removing excess moisture helps the breading stick and prevents splattering while frying.

2. **Stuff with whipped feta.** Transfer the whipped feta to a piping bag or a zip-top bag with the corner snipped off. Carefully pipe the feta into the center of each olive, making sure not to overstuff them.

3. **Set up your breading station.** Add the flour to a shallow bowl and season with smoked paprika, salt, and pepper. In a second bowl, whisk the eggs. Add the panko breadcrumbs to a third bowl and season lightly with salt and pepper.

4. **Double-bread the olives.** Working one at a time, coat each olive in the seasoned flour, dip into the beaten eggs, and roll in the panko until completely coated. Repeat the flour, egg, and panko process once more for an extra-crispy coating.

5. **Heat the oil.** Add a few inches of neutral oil to a heavy-bottomed pot or deep skillet. Heat to approximately 350°F.

6. **Fry until golden.** Carefully add the breaded olives to the hot oil in small batches, making sure not to overcrowd the pot. Fry for approximately 2–3 minutes, turning occasionally, until golden brown and crispy.

7. **Drain and serve.** Transfer the fried olives to a wire rack or paper towel-lined plate to drain any excess oil. Arrange on a serving platter with a small bowl of hot and sweet pepper jelly for dipping. Serve warm and enjoy!

Corinne's Tips

Grilled vs. regular olives: I used grilled green olives because I love that extra smoky, savory flavor, but regular pitted green olives work just as well! Just make sure they're large enough to stuff.

Dry your olives really well. This makes a big difference! Any excess moisture can prevent the breading from sticking properly.

Don't skip the double breading. That second coating is what gives these olives their extra-crispy, golden exterior and helps keep the feta tucked inside.

Make them ahead. You can stuff and bread the olives a few hours in advance and keep them refrigerated until you're ready to fry. Perfect for holiday hosting when you want to get as much done ahead of time as possible.

Serve them warm. These are best enjoyed fresh from the fryer when the coating is perfectly crunchy and the feta inside is warm and creamy.

Don't skip the pepper jelly! The sweet heat balances the salty olives and tangy feta beautifully. It's what takes these little bites to the next level.