

# Fire Roasted Tomato & Olive Oil nicely complements Cabernet

## Lemony Caprese



- 8 ounces fresh mozzarella (drained if water-packed), cut into 24 slices
- 2 medium tomatoes • 24 *Triscuit* Fire Roasted Tomato & Olive Oil
- 2 tablespoons lemon zest, finely chopped • 1/4 cup thinly sliced fresh basil leaves

Cut four 1/4-inch-thick slices from the middle of each tomato, and cut each slice into thirds. Place one piece of tomato and a piece of cheese on each cracker. Top with basil, then sprinkle with lemon zest. Serve.

## Italian Salami & Cheese



- 8 ounces sharp provolone cheese, cut into 24 slices • 24 *Triscuit* Fire Roasted Tomato & Olive Oil • 12 thin slices dry Italian salami, cut into halves • 24 kalamata olives, pitted and halved

Preheat the broiler. Place the crackers on a baking sheet. Put a piece of cheese on each cracker. Top with salami. Broil for 2 to 3 minutes or until the cheese is melted. Let cool slightly. Put two olive halves on each cracker, and serve.

## Tomato-y Goat Cheese & Prosciutto



- 4 ounces fresh goat cheese • 2 ounces Parmesan cheese, cut into 24 thin slices
- 4 ounces thinly sliced prosciutto, cut into 24 pieces • 24 *Triscuit* Fire Roasted Tomato & Olive Oil • 24 cherry tomatoes • 2 tablespoons olive oil • Salt and pepper

Preheat the oven to 375° F. Place the tomatoes on a baking sheet. Drizzle with olive oil, and sprinkle with salt and pepper. Roast for 15 minutes or until tomatoes are shriveled. Let cool. Spread 1 teaspoon goat cheese on each cracker. Place a slice of prosciutto on top of the cheese, followed by a Parmesan slice. Top with a tomato, and serve.

## Italian Roasted Pepper



- 4 ounces ricotta cheese • 2 ounces Parmesan cheese • 24 *Triscuit* Fire Roasted Tomato & Olive Oil • 2 ounces roasted red pepper (from a jar) cut into pieces about 1-inch long and 1/4-inch thick

Spread about 1 teaspoon ricotta onto each cracker. Using a vegetable peeler, shave a paper-thin slice of Parmesan over the ricotta. Top with a slice of roasted pepper, and serve.

*All recipes make 8 small plate servings.  
Please enjoy responsibly.*

**simple authentic goodness. triscuit small plates.**

