

BRUSCHETTA 'N PARMESAN BITES

Triscuit



Prep Time: 5 min

Total Time: 5 min

Makes 3 servings, 4 topped crackers each.

WHAT YOU NEED

12 TRISCUIT Crackers

6 ciliegine-size fresh mozzarella cheese balls (0.33 oz. each), cut in half

1/3 cup tomato bruschetta topping

6 Parmesan cheese crisps (1-1/2 inch), each broken in half

12 small fresh basil leaves

MAKE IT

Top crackers with remaining ingredients.

TIPS

How to Make the Parmesan Cheese Crisps

Heat oven to 400°F. Drop teaspoonfuls of finely shredded fresh Parmesan cheese, about 1 inch apart, onto parchment-covered baking sheet. Bake 4 to 6 min. or until crisp and golden brown. Cool completely on baking sheet. Transfer to tightly covered container. Store at room temperature up to 1 week before serving.

Substitute

If you can't find the ciliegine (little cherry-size) mozzarella cheese balls, just use 2 oz. of fresh mozzarella, cut into 12 pieces.

Note

If you have large fresh basil leaves, cut them into thin strips before placing them on the topped crackers.

Nutrition Information Per Serving: 180 calories, 10g total fat, 4g saturated fat, 20mg cholesterol, 320mg sodium, 15g carbohydrate, 2g dietary fiber, 1g sugars, 7g protein