

MARINATED ANTIPASTO CHEESE "BALL"



Prep Time: 20 min Total Time: 1 hr 20 min
Makes 20 servings, 3 cheese pieces and 3 crackers each.

WHAT YOU NEED

1/2 cup red wine vinaigrette dressing
1/3 cup oil-packed sun-dried tomatoes, drained, cut into thin strips
1/4 cup sliced black olives
2 green onions, sliced
2 Tbsp. chopped Italian parsley
1 pkg. (8 oz.) extra-sharp cheddar cheese, cut into 30 slices
1 pkg. (8 oz.) mozzarella cheese, cut into 30 slices
60 RITZ Crackers

MAKE IT

Combine first 5 ingredients.

Arrange cheese slices alternately on platter to form circle or "ball" as shown in photo; top evenly with tomato mixture.

Refrigerate 1 hour.

Serve with crackers.

TIPS

Serving Suggestion

Serve with your favorite variety of RITZ Crackers.

Special Extra

Add 1 tsp. chopped fresh rosemary to tomato mixture before spooning over cheese as directed.

Variation

Prepare using balsamic vinaigrette dressing and/or your favorite variety of cheese.

Make Ahead

This simple recipe can be refrigerated up to 24 hours before serving. Add crackers to platter just before serving.

Nutrition Information Per Serving: 160 calories, 11g total fat, 4.5g saturated fat, 20mg cholesterol, 300mg sodium, 8g carbohydrate, 0g dietary fiber, 2g sugars, 6g protein