



Triscuit, Zesty Jack & Olives

Servings: 24

Preparation Time: 15 minutes

Creamy Monterey Jack Cheese highlights the exciting flavor combination of rosemary, fresh citrus and briny olives.

Place a piece of Jack on each cracker.

8 ounces Monterey jack cheese, sliced into 24 pieces

24 each Triscuit, rosemary & olive oil

1/4 cup green olives, pitted, and sliced

2 tablespoons orange zest, finely grated

Top with 2 olive slices followed by 1/4 teaspoons orange zest.

Serve.

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