



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.



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

Place a piece of Jack on each cracker.

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

Serve.

Serving Ideas: Can also be served with Herby Blue Cheese & Pear and Creamy Smoked Salmon & Brie Triscuits.

Per Serving (excluding unknown items): 59 Calories; 4g Fat (57.6% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 117mg Sodium; trace Total Sugars; trace Vitamin D; 74mg Calcium; trace Iron; 28mg Potassium; 42mg Phosphorus. Exchanges: .