

Ricotta, Prosciutto, & Herb Crackers with Blue Label Organic Herbs

Ingredients

7 ounces ricotta cheese
1 tablespoon minced garlic
1 ½ teaspoons olive oil
3 ounces sliced prosciutto
1 box buttery crackers (about 45 crackers)
4 tablespoons fresh parsley, chopped
Salt and pepper to taste
Honey for drizzling

Directions

In a small bowl, mix ricotta, garlic, olive oil, salt and pepper together.

Set aside.

Cut prosciutto into triangles that are small enough to top the cracker.

Using a spatula, smear just enough of the ricotta mixture onto each cracker, until each cracker is thinly covered.

Roll each prosciutto triangle into a small cone-like shape and place each on a ricotta coated cracker.

Once all crackers are coated and topped with prosciutto, drizzle a small amount of honey over each.

Sprinkle with chopped parsley.

Serve immediately.

Enjoy!



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