



Pizza-Topped Crackers

Prep: 20 minutes

Cook: 10 minutes • Serves: 12

- 2 teaspoons olive oil
- 1 garlic clove, crushed with press
- ½ green bell pepper, diced
- 1½ cups ricotta cheese
- ¾ cup shredded mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Kosher salt and ground black pepper, to taste
- 36 crackers
- 36 pepperoni slices
- 12 pimento stuffed green olives, each cut into 3 slices
- 9 cherry tomatoes, each cut into four wedges

1. In large skillet, heat oil over medium heat. Add garlic and bell pepper, and cook 5 to 6 minutes or until bell pepper is just tender, stirring occasionally; cool 5 minutes. In medium bowl, combine cheeses, Italian seasoning, salt, pepper and bell pepper mixture.

2. To serve, in microwave-safe bowl, heat cheese mixture in microwave oven on high 2 minutes, stirring every 30 seconds. Top each cracker with 1 pepperoni slice. Spoon about 1 tablespoon cheese mixture over each pepperoni slice and top with an olive slice and tomato wedge.

*Approximate nutritional values per serving:
223 Calories, 16g Fat (7g Saturated),
33mg Cholesterol, 548mg Sodium,
11g Carbohydrates, 1g Fiber, 10g Protein*