

# Mediterranean Charcuterie Board

## Ingredients

- 1 bag Stacy's® Everything Bagel Chips
- 1 bag Stacy's® Garlic & Herbs Pita Thins
- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 1 block good sheep's milk Feta, cubed
- 2 hard cheeses of your choosing - like manchego or Parmesan
- 1 tub hummus, swirled into a small bowl
- A variety of Greek olives
- Marinated artichokes, cut in half
- 1 cucumber, sliced into rounds
- 2 small tomatoes, quartered
- Small snacking bell peppers
- Thinly sliced salami or prosciutto
- Flat leaf Italian parsley
- Dried oregano, to sprinkle onto the cubed Feta
- Chili flakes, to sprinkle onto the cubed Feta
- Olive oil for drizzling on the hummus and cubed Feta

## How to make it

1. Assemble all of your ingredients on a platter or wooden board.
2. Feel free to follow the photo or have fun assembling the board in your own creative way.
3. Beat served when everything is at room temp. Enjoy!



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 15 min    | 0 min     | 15 min     | 8-10     |

## Made with



Stacy's® Everything Bagel Chips