



SNACKS

V

TANGY APPLE & POMEGRANATE STACKS

If you love tangy foods, these apple and pomegranate stacks are the perfect appetizer for you. Simple multigrain crackers are topped with a slice of sharp cheddar cheese, Cripps Pink apple, and a tangy pomegranate sauce.

SERVINGS:

12 crackers

PREP TIME:

5 minutes

COOK TIME:

5 minutes

THIS WEBSITE USES COOKIES

We use cookies to personalise content and ads, to provide social media features and to analyse our traffic. We also share information about your use of our site with our social media, advertising and analytics partners who may combine it with other information that you've provided to them or that they've collected from your use of their services.

Deny

Allow selection

Allow all

☒ Necessary ☐ Preferences ☐ Statistics ☐ Marketing

Show details ▼

- ☐ ¼ cup plain Greek yogurt
- ☐ 1/8 cup pomegranate molasses
- ☐ 1 teaspoon milk
- ☐ 12 multigrain crackers
- ☐ 1 Cripps Pink apple
- ☐ ~4 ounces sharp cheddar cheese

INSTRUCTIONS:

1. Make sauce by mixing yogurt, pomegranate molasses, and milk to a small mixing bowl. Add more milk to thin the sauce if needed.
2. Slice apple and cheddar cheese into 12 slices.
3. Top each cracker with a slice of cheese and an apple, then drizzle sauce over each apple and cheese stack.

THIS WEBSITE USES COOKIES

We use cookies to personalise content and ads, to provide social media features and to analyse our traffic. We also share information about your use of our site with our social media, advertising and analytics partners who may combine it with other information that you've provided to them or that they've collected from your use of their services.

Deny

Allow selection

Allow all

☒ Necessary ☐ Preferences ☐ Statistics ☐ Marketing

Show details ▼