



SNACKS

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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

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- 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.

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