

Miss Vickie's® Charcuterie Chips with Brie and Prosciutto

Ingredients

- 1 bag (7.76 oz) Miss Vickie's® SEA SALT ORIGINAL
- 1 cup shredded mozzarella cheese
- 4.5 oz Brie cheese, cubed
- 3 tbsp fig jam
- 6 slices prosciutto, chopped
- 1/2 cup sliced strawberries
- 1/4 cup pitted black olives, halved
- 1/4 tsp hot pepper flakes
- 2 tsp fresh thyme leaves
- 1 tbsp liquid hot honey

How to make it

1. Preheat oven to 425°F.
2. Arrange Miss Vickie's® Sea Salt Original on baking sheet in even layer. Sprinkle with mozzarella. Top evenly with Brie and small dollops of fig jam. Garnish with prosciutto, strawberries, olives and hot pepper flakes.
3. Bake for 10 to 12 minutes or until cheese is melted and golden. Sprinkle with fresh thyme and a drizzle of hot honey before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	6

Made with



Miss Vickie's® SEA SALT ORIGINAL