

YIELD: 1

Charcuterie Wreath

Making a Christmas Charcuterie Wreath is an easy and fun holiday appetizer idea. Antipasto skewers arranged into a festive wreath shape then decorated with rosemary will be a show stopping dish for all of your parties and feasts.

PREP TIME

30 minutes

Ingredients

- Salami
- Pepperoni
- Prosciutto
- Mozzarella Pearls
- Fontina
- Havarti
- Manchego
- Green Olives
- Black Olives
- Marinated Artichoke Hearts
- Mini Pickles
- Roasted Red Peppers
- Peperoncini
- Cherry Tomatoes
- Cucumbers
- Grapes
- Rosemary
- Thyme
- Basil
- Micro Greens
- Large Toothpicks



Instructions

1. Gather your antipasto ingredients. Prep any that require chopping, slicing or cubing.
2. Skewer ingredients onto large toothpicks. Arrange in a wreath shape on a large round platter or serving board. Tuck rosemary sprigs evenly around wreath. Sprinkle with microgreens.
3. Transfer to refrigerator until ready to serve.

Notes

For my wreath I used: Salami, Mozzarella, Fontina, Dill Havarti, Green Olives, Black Olives, Marinated Artichokes, Roasted Red Peppers, Mini Pickles, Tomatoes, Rosemary Sprigs and Micro Greens.

I stick with white cheese as well as using green and red ingredients. The white, green and red makes for the prettiest antipasto wreath.

Nutrition Information	
Yield	8
Serving Size	1
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<i>Amount Per Serving</i>	
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Calories	96
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Total Fat	6g
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Saturated Fat	3g
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Trans Fat	0g
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Unsaturated Fat	2g
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Cholesterol	18mg
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Sodium	372mg
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Carbohydrates	6g
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Fiber	2g
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Sugar	3g
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Protein	6g