## **Charcuterie Wreath**

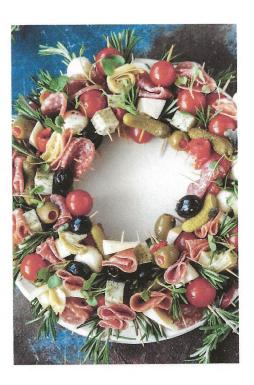
Making a Christmas Charcuterie Wreath is an easy and fun holiday appetizer idea. Antipasto skewers arranged into a festive wreath shape then decorated with rosemary will be a show stopping dish for all of your parties and feasts.

## 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



- 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 micogreens.
- 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
Amount Per Serving
Calories 96
Total Fat 6g
Saturated Fat 3g
Trans Fat 0g
Unsaturated Fat 2g
Cholesterol 18mg
Sodium 372mg
Carbohydrates 6g
Fiber 2g
Sugar 3g
Protein 6g

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