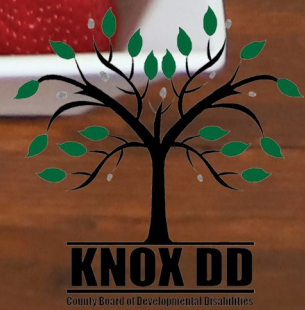




Easy Charcuterie Board



Prep: 20 Min Total: 20 Min Calories: 340



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Ingredients

- Various kinds of hard cheeses- we used white cheddar and colby
- Salami, pre-sliced
- Crackers
- Olives
- Pretzels
- Strawberries
- Grapes
- 8 oz softened Cream Cheese
- 1/4 C. Chopped Green Onion
- 1/2 Tbs. Ranch Dressing Mix

Watch Along

To watch how to make this yummy meal, check us out on YouTube!



Share With Us

We'd love to see what you create! Share pictures of your creations!



1. Cut the Cheese!

If your cheese isn't already cut up into chunks, use a sharp knife to cut it into small, bite sized chunks.



2. Drain Olives

Drain your can of olives to get rid of the excess juices. Put your olives into a small bowl.



3. Arrange

Arrange your cheeses, crackers, pre-sliced salami, grapes, strawberries, olives and pretzels onto your serving platter.



4. Make your Cheese Ball!

Cut up your green onion into tiny bits. Add them into a large mixing bowl.



5. Combine

Add your softened cream cheese and ranch dressing mix to your large bowl. Mix the ingredients really well to combine.



6. Roll & Chill

Put your cream cheese mixture into saran wrap and roll it into a ball. Put it into the refrigerator until it is firm.



7. Pretzels & Cover

Put a couple handfuls of pretzels into a zip top baggie and crush them into tiny bits using a rolling pin, cup, or anything else that will crush them! Roll your cheese ball in it to coat.



8. Share with Friends!

Add your cheese ball to your platter. Be sure to share with your friends and family at your next fun gathering!



Shake it up!

You can add anything you want to your charcuterie board- almonds, cashews, raspberries, soft cheeses- anything! You can also add fun things like bacon, shredded cheese and more to the cheese ball!