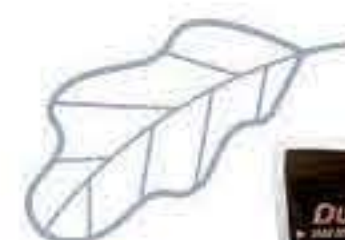


## TRISCUIT & CRACKER BARREL Favourite Green Bean Onion Snackers



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Prep Time: 20 min    Total Time: 20 min    Makes 6 servings, 5 topped crackers (76 g) each.

### Ingredients

**30 Triscuit** Rosemary & Olive Oil Crackers

**1 cup Cracker Barrel** Double Cheddar Shredded Cheese

**3/4 cup** onion dip, divided  
**1 cup** warm cooked bite-size green bean pieces  
**1/4 cup** French fried onions

**Nutrition Information per Serving:** 230 Calories, 13 g Total Fat, 6 g Saturated Fat, 25 mg Cholesterol, 360 mg Sodium, 22 g Total Carbohydrate, 3 g Dietary Fiber, 2 g Total Sugars, 7 g Protein, 11 %DV Calcium, 8 %DV Iron, 6 %DV Potassium

### Preparation

**Heat** oven to 375°F.

**Reserve** 2 Tbsp. dip for later use; spread remaining dip evenly onto crackers.

**Place** crackers in single layer on baking sheet; top with cheese.

**Bake** 5 to 7 min. or until cheese is melted.

**Top** with green bean pieces, gently pressing beans into cheese to secure.

**Spoon** reserved dip evenly over appetizers; top with French fried onions.

### Tips

#### Substitute

Prepare using your favourite variety of **Triscuit** Crackers, such as **Triscuit** Balsamic & Basil Crackers.

