

Roast Beef Crostini

These delicious beef crostini bites are a quick and easy appetizer using deli roast beef. Fresh arugula and balsamic glaze make these seem like a fancy choice.



Prep Time 15 min **Total Time** 15 min **Makes 4 servings, 4 topped crackers each.**

Ingredients

16 RITZ Crackers
¼ cup garlic and herb cheese spread
4 slices deli roast beef (1/4 lb.), each cut into 4 pieces
½ cup loosely packed baby arugula leaves
1 Tbsp. balsamic glaze

Preparation

Spread crackers with cheese spread.

Top with meat and arugula.

Drizzle with glaze.

Tips

Variation

Prepare recipe as directed, except substitute 1 sliced green onion or 1 Tbsp. chopped fresh chives for the arugula, sprinkling a small amount on each cheese-topped cracker before adding the other toppings as directed. Or sprinkle topped crackers with your favorite chopped fresh herb, such as parsley or thyme, before serving.

Note

You can prepare this delicious recipe using any leftover thinly sliced grilled steak, such as a strip or ribeye steak.

Nutrition Information per Serving: 170 Calories, 11g Total Fat, 5g Saturated Fat, 0g Trans Fat, 30mg Cholesterol, 440mg Sodium, 11g Total Carbohydrate, 0g Dietary Fiber, 4g Total Sugars (Includes 2g Added Sugars), 7g Protein