

# Sun-Dried Tomato and Goat Cheese Flatbread

Our savory flatbread is one of our best party appetizer hacks - easy to make in one large rectangle, and easy to serve because each topped cracker pulls apart easily



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**Prep Time** 15 min **Total Time** 15 min **Makes 8 servings, 3 topped crackers each.**

## Ingredients

24 TRISCUIT Crackers  
1 pkg. (4 oz.) garlic and herb goat cheese  
12 sun -dried tomatoes, cut in half  
¼ cup shaved Parmesan cheese  
1 Tbsp. chopped fresh parsley  
2 Tbsp. honey

## Preparation

**Heat** oven to 350°F.

**Place** crackers, with sides touching, in single layer on parchment-covered baking sheet to form a rectangle.

**Top** crackers evenly with goat cheese and tomatoes.

**Bake** 5 min. or until goat cheese is softened.

**Top** with Parmesan and parsley.

**Drizzle** with honey.

## Tips

### Special Extra

For added spice, prepare recipe using your favorite variety of hot honey.

### Nutrition Notes

Since these flavorful appetizers are made with whole grain crackers, they can help you eat right.

**Nutrition Information per Serving:** 140 Calories, 6g Total Fat, 3g Saturated Fat, 0g Trans Fat, 10mg Cholesterol, 200mg Sodium, 17g Total Carbohydrate, 2g Dietary Fiber, 6g Total Sugars (Includes 5g Added Sugars), 6g Protein, 0 %DV Vitamin D, 4 %DV Calcium, 6 %DV Iron, 4 %DV Potassium, 0 %DV Vitamin A, 2 %DV Vitamin C