

# Graze Board Recipe



## Ingredients:

- **HORMEL GATHERINGS Hard Salami, Pepperoni & Cheese Party Tray**
- **PLANTERS Salted Dry Roasted Peanuts**
- **HORMEL Pepperoni**
- **HERDEZ Chunky Salsa Mild**
- **WHOLLY GUACAMOLE Classic**
- **HORMEL Chili No Beans**
- **¼ c. shredded cheddar cheese**
- **1 tablespoon sour cream**
- **1 bag tortilla chips**
- **2 mini cucumbers, sliced**

## Preparation:

- Prepare a 12x20 inch food platter for your graze board base. Place 4 12oz. bowls around the platter for spacing, ensuring that 1 bowl is microwave safe for HORMEL Chili.
- Pour WHOLLY GUACAMOLE Classic into a bowl and pour HERDEZ Salsa into another bowl on the board.
- On a sheet pan or in an air fryer, lay out 20 slices of HORMEL Pepperoni and bake at 350 for about 5-7 minutes or air fry for 5 minutes, or until crispy.
- Add PLANTERS Peanuts to the sheet pan or air fryer tray with one minute remaining to warm and toast the peanuts. Place peanuts and crispy pepperoni together in a bowl on board.
- Pour HORMEL Chili into the final bowl and microwave for 2-2 ½ minutes, stirring every minute. Top with shredded cheese and a dollop of sour cream and place back on the board.
- Pop open the HORMEL GATHERINGS Party Tray and then add Pepperoni, Hard Salami, cheese selection, and crackers to the board around the dip bowls.
- Add tortilla chips, cucumbers, and sweet peppers around the board. Add spoons to dip bowls and enjoy.