

**CUBAN SKEWERS WITH
SPICY GARLIC PICKLES**





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Prep Time: 10 min. | Makes: 6 servings, 3 pieces each

WHAT YOU NEED

- 2 Tbsp. GREY POUPON® Dijon Mustard
- 2 slices white bread, toasted, each cut into 9 squares
- 2 KRAFT® Big Slice Aged Swiss Cheese Slices, each cut into 9 pieces
- 18 HEINZ® Spicy Garlic Pickle Chips
- 6 slices OSCAR MAYER® Deli Fresh Smoked Ham, cut into 3 strips each



MAKE IT

Spread mustard onto toast squares; top with cheese and pickles.

Wrap each topped toast square with 1 ham piece.

Thread each onto small skewer.

SUBSTITUTE:

Prepare using HEINZ® Sweet & Spicy Pickle Chips.

Nutrition Information Per Serving: 80 calories, 3.5g total fat, 1.5g saturated fat, 0g trans fat, 15mg cholesterol, 360mg sodium, 6g carbohydrate, 0g dietary fiber, 1g sugars, 5g protein, 2%DV vitamin A, 6%DV vitamin C, 10%DV calcium, 4%DV iron.

PEACE, PROSPERITY AND PICKLES