



## *Classic Smoked Salmon & Dill Appetizers*

**Prep:** 5 min. **Total:** 5 min.

- 16 TRISCUIT Deli-Style Rye Crackers
- 8 tsp. PHILADELPHIA Neufchatel Cheese, softened
- 1 oz. smoked salmon, cut into 16 pieces
- 16 sprigs fresh dill

**SPREAD** crackers with Neufchatel cheese.  
**TOP** with salmon and dill.  
Makes 8 servings, two topped crackers each.

### **Nutrition Information Per Serving:**

60 calories, 3g total fat, 1g saturated fat, less than 5mg cholesterol, 100mg sodium, 7g carbohydrate, 1g dietary fiber, 0g sugars, 2g protein.

**Pairs well with a glass of Pinot Noir.**

