



# Holiday Wreath Skewers

**30**  
minutes  
or less

## INGREDIENTS

2 package(s) (0.8-oz. each) fresh rosemary sprigs, trimmed; divided  
1 container(s) (10.5-oz.) cherry tomatoes  
1 package(s) (8-oz.) Ponce de León Vino-Cabra goat cheese, cut into ¾-inch cubes  
1 jar(s) (8-oz.) pitted Castelvetrano olives, drained  
1 jar(s) (7-oz.) Hy-Vee queen olives stuffed with minced pimiento, drained  
½ package(s) (12-oz.) Columbus charcuterie sampler  
1 package(s) (6-oz.) Emmi Le Gruyère cheese, cut into ¾-inch cubes

## PREPARATION

- 1 Arrange about 10 rosemary sprigs in a 10-inch circular wreath on a 12-inch-round board or serving platter, leaving center of wreath open.
- 2 Alternately thread cherry tomatoes, goat cheese, Castelvetrano and stuffed olives, charcuterie salami and Gruyère cheese onto 4-inch cocktail skewers. Arrange skewers on top of rosemary wreath. Tuck remaining rosemary sprigs between skewers to complete wreath.

## NUTRITION FACTS

Calories: 90  
Total Fat: 7g  
Saturated Fat: 3.5g  
Trans Fat: 0g  
Cholesterol: 20mg

Sodium: 940mg  
Carbohydrates: 1g  
Fiber: 0g  
Sugar: 0g  
Protein: 5g