

Easter Charcuterie Board



Servings: 8

Meats and Cheese:

Deli Ham, sliced

Genoa salami, sliced

Salami with Prosciutto, sliced

Cheddar cheese, cut into 1" cubes

Marble cheese, cut into 1" cubes

Dips and Spread:

Sweet Pea Dip, see recipe below

Honey with red pepper flakes

Fruits, Vegetables and Cracker:

Pineapple slices

Cucumber

Mini peppers

Baguette, sliced and toasted

Rosemary Crackers

Other:

deviled eggs, see recipe below

walnuts

Sweet Pea Dip:

3 cups frozen peas, thawed

1/3 cup Parmesan cheese

1 lemon, zested

3 tablespoons lemon juice

2 tablespoons olive oil

2 tablespoons fresh mint

1 garlic clove

salt and pepper, to taste

Deviled Eggs

4 large eggs, hard-boiled

1 1/2 tablespoons mayonnaise

1/8 teaspoon Worcestershire sauce

2 tablespoons celery stalk, minced

1 tablespoon dill pickle, minced

2 teaspoons parsley, minced

salt and pepper, to taste

paprika

The first thing you need is a board. You can use a wooden cutting board, a slate board, or a serving tray. Any flat surface will work.

Arrange the items on your board starting with meats and cheeses.

Add items that need to be in bowls, dips, and spreads.

Add in fruits, vegetables, and crackers.

Serve

This list is just a guide, use whatever ingredients you enjoy!

Sweet Pea Dip:

To a food processor add frozen peas, Parmesan cheese, lemon zest, lemon juice, olive oil, mint, garlic, salt, and pepper. Blend until smooth. (Add a little water if needed.)

Transfer to a bowl.

Serve

Deviled Eggs:

Peel the hard-boiled eggs and discard the shell.

Cut the eggs in half lengthwise and gently pop out the egg yolks. Place the egg yolks into a bowl. Set the egg whites a side on a plate.

To the egg yolks add mayonnaise and Worcestershire sauce. Mix until the mixture is smooth.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium; 0g Total Sugars; 0mcg Vitamin D; 0mg Calcium; 0mg Iron; 0mg Potassium; 0mg Phosphorus. Exchanges: .

Add celery, dill pickle, parsley, salt, and pepper.
Mix together until the mixture is combined.

Spoon the egg yolk mixture back into the egg
white.

Sprinkle to top with paprika before serving.