Pomi’s Marinara Snack Platter



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Fresh Basil Leaves: 2 tbsp
- Frozen Garlic Knots: 6
- Frozen Mini Beef Meatballs: 18
- Frozen Mozzarella Sticks: 12
- Parmesan Cheese, grated: 2 tbsp

Preparation

Take your appetizer game from 0 to 100 with this Snack Platter. Deliciously fresh, 100% Italian tomatoes surrounded by classic, crowd-pleasing snacks are everything we need and more!

Directions

1. Use the oven to heat the garlic knots, mozzarella sticks and mini meatballs according to package instructions.

2. Add the Pomi Marinara Sauce to a small saucepan and heat on medium-high heat for 2-3 minutes or until it bubbles gently.

3. Add a small ramekin to the middle of a large serving plate and fill with the warm Pomi Marinara Sauce. Add the garlic knots, mozzarella sticks and mini meatballs to the serving plate then sprinkle with grated parmesan cheese and fresh basil leaves.

4. Serve immediately with cocktail skewers and small serving plates.

For this recipe we used:

Marinara Sauce 7.05 oz

