

# Caprese Ladybugs

# Life's Rich Recipe no. 320



**Prep Time:** 30 min      **Total Time:** 30 min      **Makes 12 servings, 2 topped crackers each.**

## What You Need

24 RITZ Crackers  
6 bocconcini (1-inch fresh mozzarella cheese balls), each cut into 4 slices  
24 fresh basil leaves  
12 cherry tomatoes, cut in half  
6 pitted black olives, quartered  
1 green onion, green part only cut into 48 thin strips  
2 Tbsp. balsamic glaze  
1/4 tsp. black sesame seed

## Make It

**Top** each cracker with 1 EACH cheese slice and basil leaf.

**Decorate** with tomatoes, olives and onions to resemble ladybug as shown in photo.

**Brush** with balsamic glaze; sprinkle with sesame seed.

## Tips

### Substitute

Substitute coarsely cracked black pepper for the sesame seed.

### Fun Variation

To add some "flight" to each lady bug, cut cherry tomato halves in half and arrange, fanned slightly apart, on crackers.

**Nutrition Information Per Serving:** 60 calories, 3g total fat, 1g saturated fat, less than 5mg cholesterol, 80mg sodium, 6g carbohydrate, 0g dietary fiber, 2g sugars, 1g protein