

# Four Cheese & Herb Bites

Creamy mascarpone mixed with lots of herbs is served on Garlic Parmesan Pretzel Crisps® and topped with a blend of grated cheese and more fresh herbs.

Recipe by [Livio Nguyen](#) | Created on **Nov 16, 2021**

## Ingredients

- ¼ cup mascarpone cheese
- 1 ½ tablespoons mixed fresh herbs (such as parsley, oregano, thyme, savory, rosemary), divided
- ¼ teaspoon ground black pepper
- 2 tablespoons shredded Cheddar cheese
- 2 tablespoons shredded Havarti cheese
- 2 tablespoons grated Parmesan cheese
- 16 Garlic Parmesan Snack Factory® Pretzel Crisps®

## Directions

- In a small bowl mix together mascarpone, one tablespoon herbs and pepper till well blended. Combine the Cheddar, Havarti and Parmesan in a separate bowl. Top Pretzel Crisps® with a dollop of mascarpone mixture and then sprinkle with cheese blend and remaining herbs.

## Nutrition Facts

Serving: **16 servings** | Calories: **36.9 kcal** | Carbohydrates: **2.3 g** | Protein: **1.2 g** | Saturated fat: **1.4 g** | Cholesterol: **7.1 mg** | Sodium: **66.7 mg** | Fiber: **0.1 g** |

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