



# Charcuterie Cups

with Pimiento Stuffed Olives



## Hero Product



Available for purchase at  
Walmart & Amazon.com

PREP : 15 MIN

COOK: 0 MIN

TOTAL: 15 MIN



Gouda Cheese



Pepperoni



Salami



Mixed Nuts



Rosemary



Focaccia Sticks



Mario Pimiento Stuffed Olives



Skewers

## LET'S GET STARTED

A fun twist on a classic favorite ... DIY Charcuterie Cups! It's the perfect way to entertain (and even celebrate!) outdoors without sharing food or having to gather around the same appetizer platters.

## TOOLS

- Mini To-Go Boxes
- Skewers
- Ribbon of choice

## INGREDIENTS

Serves 4 people

- Mixed nuts 1 cup
- Pepperoni, sliced 12
- Salami, sliced 8
- Rosemary 4 sprigs
- Gouda Cheese 8 slices
- Focaccia Sticks 8, cut in half
- Mario Pimiento Olives 4

## LET'S GET SOCIAL



Mario Olives & Specialty Foods



@Mariofoods



## 1 CREATE YOUR BASE

Add a small scoop of mixed nuts to the bottom of each of your cups.



## 2 BUILD YOUR SKEWER

Fold two pieces of salami and skewer. Next add three slices of pepperoni to the skewer and one olive.



## 3 START FILLING

Add your skewer to the to go box and two pieces of cheese.



## 4 FINAL TOUCH

Add two focaccia sticks (cut in half) and rosemary for garnish.

## TIPS!

- Keep refrigerated until ready to serve.
- Don't prepare more than a couple of hours ahead of time so that the meats don't dry out.
- Don't add the bread sticks until ready to serve, otherwise, they might get soggy