

Betty's Italian-Seasoned Saltine Minis



Published on 18 Feb 2017

Betty demonstrates how to make Italian-Seasoned Saltine Minis. These flavorful crackers are terrific for snacking while watching a sports event or a movie!

Italian-Seasoned Saltine Minis

3 ounces olive oil

1 1-ounce package of Saltine Minis

0.6-ounce package Italian seasoning mix (dry)

1 cup grated Parmesan cheese

Pour olive oil into a gallon-sized plastic Zip-Loc bag. Add Saltine Minis, close the top and shake, coating crackers with olive oil. In a small bowl, stir dry Italian seasoning mix together with Parmesan cheese. Add Parmesan-Italian seasoning mixture to oiled crackers in bag. Close the top and shake well. Empty the contents of the bag onto a rectangular rimmed baking pan that has been lined with parchment paper or other liner. Spread into a thin layer. Bake at 250 degrees (F) for about 20 minutes, stirring after 10 minutes. Remove from oven when crackers are slightly brown. Spoon into serving bowl. Enjoy! --Betty

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