



## Co-Jack Cheese Crisps

**Servings:** 10 (4 crisps per serving)

**Prep and Cooking Time:** 30 minutes

### Ingredients:

Non-stick cooking spray

1 package (8 ounces) finely shredded Colby-Monterey Jack cheese

### Preparation:

Preheat oven to 350° F. Lightly coat rimmed baking sheet with non-stick cooking spray. Place 2 teaspoons Colby-Monterey Jack cheese mounds 2 inches apart on baking sheet. Press mounds gently with fingers to flatten. Bake until mounds are thin, bubbly and golden, no more than 6 to 8 minutes\*. Immediately transfer crisps to paper towels with a metal spatula. Serve when crisps have cooled completely.

\*Baking too long will make crisps too hard and not easily removed from the baking sheet.

*Tip: May be baked one day ahead and crisped before serving in oven at warm setting, for 4 to 5 minutes.*

### Nutritional Facts:

#### Nutritional Facts Per Serving:

Calories:	80
Total Fat:	6g
Saturated Fat:	4g
Cholesterol:	20mg
Sodium:	150mg
Carbohydrates:	1g
Dietary Fiber:	0g
Protein:	5g (4.9g from dairy)
Calcium	15% Daily Value

Cost/recipe:

**\$2.85**

Cost/serving:

**\$.29**

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BASICS**

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