



# Cracker Salad



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## Introduction

If you're looking for a quick and delightful dish that is sure to impress, this cracker salad is the perfect recipe. Combining crunchy crackers with a medley of fresh vegetables and creamy dressing, it serves as a fantastic appetizer or side dish. Easy to prepare and incredibly versatile, this salad is great for gatherings or a casual meal at home.

## Detailed Ingredients with measures

- Crackers - 200 grams
- Cream cheese - 150 grams
- Sour cream - 100 grams
- Cucumber - 1 medium, diced
- Bell pepper - 1 medium, diced
- Green onion - 2 stalks, chopped
- Salt - to taste
- Black pepper - to taste
- Fresh dill - optional, for garnish

## Prep Time

Prep time for this dish is approximately 15 minutes. With simple cutting and mixing, it's a straightforward recipe that won't consume much of your time.

## Cook Time, Total Time, Yield

- Cook Time: 0 minutes
- Total Time: 15 minutes
- Yield: Serves 4-6 people



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# Detailed Directions and Instructions

## Step 1: Prepare the Base

Start by laying out the crackers in a single layer on a serving platter or board. Make sure they are evenly spaced to hold the topping.

## Step 2: Prepare the Filling

In a bowl, combine softened cream cheese with finely chopped herbs. Adjust the amount based on your taste preferences. Mix until smooth and well incorporated.

## Step 3: Add Vegetables

Finely chop the vegetables of your choice, such as bell peppers, cucumbers, or tomatoes. You can also add olives for extra flavor.

## Step 4: Assemble the Topping

Spread the cream cheese mixture evenly over each cracker. Ensure they are well-covered, leaving a bit of the cracker edges visible.

See also Bacon Cheeseburger Soup

## Step 5: Add Vegetables to Crackers

Top each cracker with a generous amount of the chopped vegetables. Arrange them neatly for an appealing presentation.

## Step 6: Garnish and Serve

If desired, garnish the topped crackers with additional herbs or a drizzle of olive oil. Serve immediately to enjoy the freshness.

## Notes

### **Note 1: Variation Options**

Feel free to experiment with different types of crackers or toppings based on personal preferences.

### **Note 2: Freshness is Key**

To maintain freshness, prepare the crackers just before serving, particularly if using ingredients that may wilt or become soggy.

### **Note 3: Serving Suggestions**

These can be served as a delightful appetizer or snack for gatherings or parties; consider pairing them with a dip for variety.



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# Cook techniques

## Layering

Layering is crucial for building flavor and texture in the salad. Start with a base of crackers and add layers of your chosen toppings to create a visually appealing dish.

## Chopping

Proper chopping techniques ensure even-sized pieces, which improve the overall texture of the salad. Dice vegetables and proteins uniformly for the best presentation and mixing.

## Mixing

Gently mix your ingredients to combine flavors without breaking down delicate items like herbs and soft cheeses. Use a spatula for a gentle folding motion.

## Garnishing

Finishing touches with fresh herbs, spices, or a drizzle of dressing add pop and enhance the dish's appearance. A thoughtful garnish can elevate the meal's overall aesthetic.

# FAQ

## Can I use different types of crackers?

Absolutely! Feel free to experiment with various cracker types to match your preferred taste and texture.

**How can I prepare this salad in advance?**

You can prepare the toppings in advance and layer them on the crackers just before serving to maintain their crunch.

See also [Philly Steak Cheese Fries](#)

**What protein can I add to the salad?**

Common protein options include chicken, tuna, or chickpeas, which can enhance the evenness of flavors and increase the salad's nutritional value.

**Is this recipe suitable for vegetarians?**

Yes, this salad can easily be made vegetarian by selecting vegetable-based toppings and omitting any meat or seafood.



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## Conclusion

The cracker salad is a delightful and versatile dish that combines various flavors and textures, making it a perfect appetizer or snack for any gathering. Its simplicity and the ease of preparation allow for creativity in ingredient selection, ensuring that every serving can be unique and tailored to personal tastes. This dish not only satisfies the palate but also adds a colorful touch to the table.

## More recipes suggestions and combination

### **Vegetable and Hummus Crackers**

Top your crackers with a layer of hummus and an assortment of fresh, crisp vegetables like cucumbers, bell peppers, and cherry tomatoes for a healthy and refreshing alternative.

### **Smoked Salmon and Cream Cheese Bites**

Spread cream cheese over the crackers and top with slices of smoked salmon, capers, and a sprinkle of dill for an elegant and flavorful treat.

### **Tuna Salad on Crackers**

Combine canned tuna with mayonnaise, diced celery, and a touch of lemon juice, then pile this mixture onto your crackers for a protein-packed snack.

### **Guacamole and Salsa Combination**

Spread guacamole on the crackers and add a spoonful of salsa on top for a zesty twist that brings the flavors of traditional Mexican cuisine to your snack plate.

### Caprese Salad Crackers

Layer fresh mozzarella slices, basil leaves, and a drizzle of balsamic glaze over the crackers for a fresh and vibrant take inspired by the classic Caprese salad.

See also Easy Chicken Gnocchi Soup



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