



Chickles

Hug your Vlasic dill pickle spears with a warm blanket of crispy provolone or gouda.

Hands on
30

Total
30

WHAT YOU'LL NEED

- 4 Vlasic Kosher Dill Spears
- 8 slices Gouda cheese
- 2 tbsp. grated Parmesan cheese, optional

HOW TO MAKE IT

1. Heat nonstick skillet over med. heat.
2. Add 2 slices of cheese at a diagonal, slightly overlapping.
3. When cheese begins to melt & bubble slightly, add pickle spear.
4. Cook until cheese begins to brown & is a bit crisp on underside.
5. Fold edges of cheese over pickle with spatula & remove from pan.
6. Serve with grated Parmesan, if desired.

