

CHEF SARA RHODES

ITALIAN CHEESECAKE

CRUST:

1 1/3 cups Keebler Flatbread crackers,
Italian Herb flavor, crushed
1/4 cup grated parmesan cheese
1/3 cup unsalted butter, melted

FILLING:

16 oz. cream cheese
8 oz. feta cheese with basil and tomato
crumbles
3 eggs
1/2 cup Kalamata olives, chopped and
drained well
3 cloves garlic, finely minced
1/3 cup finely chopped green onions
1 1/2 tsp. Mexican oregano



TOPPING:

2 large roma tomatoes, chopped
1/3 cup sliced green onions
2 tsp. crushed Mexican oregano

Heat oven to 350 degrees. Combine all crust ingredients in a medium bowl. Press into the bottom of a 9x3 spring form pan.

Combine cream cheese and feta cheese in a large bowl. With an electric mixer, beat until creamy. Add eggs, beating just until combined. Stir in all remaining filling ingredients. Pour into crust. Place on a sheet pan and bake for 40 to 45 minutes or until just set. Remove from the oven and cool for 15 minutes. Loosen sides of pan. Cool on rack for 2 hours. Loosely cover and refrigerate for at least 2 hours. Top with tomato and green onion mixture. Cut in wedges to serve.

Mini cheesecake pans or 4 1/2 inch spring form pans can also be used for this cheesecake. You can also cut into small wedges and serve on a bed of greens as a first course.