

Snacks

Savory Snacks

Twelve small bites for afternoon plates and casual gatherings



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

A savory snack can be a small cooking project with a useful result: something crisp for a bowl, something warm for a plate or something fresh to assemble at the last moment. This development edition gathers twelve different preparations so the table can offer more than one texture. Some use the oven, some a skillet, and others need only careful chopping. Read the storage note when choosing what to make ahead; crisp toppings and fresh cut vegetables are usually better close to serving. These original development drafts keep portion sizes modest and instructions direct. Use a small serving bowl and refill it as needed, especially for perishable snacks. Keep ingredient labels available when sharing, because nuts, sesame, dairy, wheat, soy and eggs appear in different recipes.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Paprika Roasted Chickpeas - AI-generated realistic food artwork, not a photograph or tested result.

Paprika Roasted Chickpeas

6 snack portions | Prep: 15 minutes | Cook: 35 minutes

Ingredients

- 2 15-ounce cans chickpeas, drained and rinsed
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon fine salt

Method

1. Heat the oven to 425°F. Drain chickpeas very well and rub gently in a clean towel until their surfaces are dry; discard any loose skins that fall away.
2. Toss chickpeas with olive oil, paprika, garlic powder and salt. Spread in a single uncrowded layer on a rimmed sheet, using a second sheet if necessary.
3. Roast 30–40 minutes, shaking the pan twice, until browned and crisp at the edges. Cool 10 minutes on the sheet before serving in a shallow bowl.

Texture softens during refrigeration, so re-crisp chilled leftovers briefly in a hot oven.

Cook's tip

Drying thoroughly matters more than adding extra oil; a wet bean will steam before it starts browning.

Substitution

Use drained cannellini beans, handling gently, and expect a more delicate finished snack.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Cheddar Cheese Straws

24 straws | Prep: 25 minutes | Cook: 15 minutes

Ingredients

- 1 cup all-purpose flour
- 1/4 teaspoon fine salt
- 1/4 teaspoon smoked paprika
- 4 tablespoons cold unsalted butter, cubed
- 1 cup finely grated cheddar
- 2 tablespoons cold water, plus 1 tablespoon if needed

Method

1. Heat the oven to 375°F and line a baking sheet. Pulse flour, salt, paprika and butter in a food processor until the butter forms small crumbs.
2. Add cheddar and pulse again, then add water and pulse just until dough begins to clump. Gather gently and roll between parchment sheets into a rectangle 1/4 inch thick.
3. Cut twenty-four narrow strips, place slightly apart on the sheet and bake 13–17 minutes, until golden and cooked through. Cool on the sheet for 5 minutes, then on a rack until crisp before packing.

Cook's tip

Grate cheddar finely so it distributes through the dough and does not create large greasy pockets.

Substitution

Use finely grated Gruyère instead of cheddar and omit paprika if preferred.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

Wheat, Milk

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Small bites with crisp edges and fresh contrast

An afternoon plate can hold more than one kind of bite: something crisp from the oven, something cool and fresh, or a small warm bowl. Savory Snacks gathers twelve recipes using vegetables, grains, eggs, nuts, and seeds, with methods that range from roasting chickpeas to filling cucumber cups. Learn why dry surfaces matter for crispness, when to season, and how to serve small batches while their textures are at their best. Cheese straws, polenta bites, edamame, and mini frittatas add different possibilities to the rotation. Junction Table by CrownThrive, LLC helps you plan casual gathering food around manageable portions and clear finishing cues.

- Dry canned chickpeas thoroughly and roast them in an uncrowded layer.
- Hollow thick cucumber rounds and fill with chunky lime-avocado mixture.
- Cook shelled edamame and drain well before adding lime and sesame.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Lime Sesame Edamame

AI-generated realistic food artwork