MEDITERRANEAN FLATBREAD



This Mediterranean styled flatbread makes for a meal you could eat every day and not get bored with. Starting with an authentic Naan made with traditional ingredients that take your customers on a middle eastern culinary experience. Followed with fresh red pepper hummus, Roma tomatoes, feta, and tzatziki, and finally topped with cucumbers and green onions. Bake until the feta starts to melt and let this flatbread take you out to sea.

Yield: 4 Flatbreads

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INGREDIENTS

4 Unit	RICH'S 9.5" x 7.5" Teardrop Naan, 48 Ct, 4oz (#15100)
16 oz	Roasted Red Pepper Hummus
1/2 C	Olive Tapenade
4 Unit	Roma Tomatoes
8 oz	Fresh Spinach
8 oz	Feta cheese, crumbled
8 oz	Tzatziki sauce
4 oz	English Cucumber, diced
2 oz	Green onions
4 oz	Roasted Garlic Olive Oil

DIRECTIONS

1. Start by brushing your naan bread with roasted garlic olive oil. Toast in the oven for 3-4 minutes.
2. Top the naan bread with the red pepper hummus, olive tapenade, marinated tomatoes, fresh spinach, and feta cheese.
3. Place the naan in an oven at 400°F. Bake until the feta cheese starts to melt, about 5-6 minutes, or until the naan flatbread edges start to turn golden brown.
4. Remove from the oven and let sit for 1-2 minutes.
5. Mix the diced cucumbers into the tzatziki sauce.
6. Place about 5-6 dollops of the cucumber tzatziki sauce on top of the flatbread.
7. Slice the green onions thinly on a bias cut. Add a sprinkle on top of the flatbread for garnish. Serve.

CHEF NOTES

Add oven roasted chicken thighs for a protein option.

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