



TOASTED OVAL FLATBREAD WITH DIPS & SPREADS

Go wild and get daring with this toasted oval flatbread served with dips and spreads. Traditional Hummus, Red Pepper Hummus, Baba Gnoush, lemon garlic feta cheese dip; nothing is off the table with this picture-perfect platter. Choose your favorites, get creative, and enjoy in any way you want!

Yield: 4 Servings



INGREDIENTS

2 Unit **RICH'S** 12" x 5" Rustic Oval Flatbread, 48 Ct,
4.8oz (#13162)

12 oz Traditional Hummus

12 oz Red Pepper Hummus

12 oz Baba Gnoush

16 Slices English Cucumbers

12 Unit Grape Tomatoes, sliced in half

12 Piece Romaine lettuce leaves, cleaned

1 Unit Lemon, wedged

4 oz Canned Chickpeas

32 oz Feta cheese

1 tbsp. Lemon juice

1 tsp. Olive oil

DIRECTIONS

1 Toast the two flatbreads in the oven. Cut each oval into 8 pieces.

2 Drain and dry the can of chickpeas. Deep fry until crispy, about 2-3 minutes. Toss in a Moroccan Style seasoning. Set aside.

3 Make the Lemon Garlic Whipped Feta Cheese. Place the 32 oz of feta cheese into a food processor.

4 Add in the lemon juice plus the lemon zest.

5 Whip until creamy. Add about 1 tsp of olive oil to help create creaminess.

6 Add more lemon juice to taste. Store cold until assembly.

7 Place scoops of hummus, red pepper hummus, baba gnoush, and lemon whipped feta cheese onto a plate.

8 Add the sliced cucumber (fanned out), grape tomatoes, and romaine lettuce leaves.

9 Arrange the oven toasted flatbread around the plate.

10 Sprinkle around crispy seasoned chickpeas. Add a lemon wedge as a garnish. Serve.