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

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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.

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