

HEIRLOOM FLATBREAD

A wonderful and delectable flatbread appetizer that is eager to please.

Yield: 1 serving



INGREDIENTS

| 1 Each | FULLY BAKED OVEN FIRED FLATS HERB 6.5 X 6.5 IN SQUARE (#01945) |
|---------|--|
| 1 Each | Medium heirloom tomato, seeded & chopped |
| 1 Each | Yellow heirloom tomato, seeded & chopped |
| 2 tbsp. | Green onion, finely choped |
| 1 tbsp. | Balsamic Vinaigrette |
| 8 oz | Whipped cream cheese |
| 2 tbsp. | Gourmet basil herb mix |

DIRECTIONS

- 1 Cut flatbread diagnoally from corner to corner 4 times to yield 8 triangles
- 2 Bake at 400 for 8 minutes until crisp
- Mix tomatoes green onions and vinaigrette; set aside
- Combine cream cheese and gourment garden basil herb mix
- 5 Spread cream cheese mixture around the edges of each flatbread triangle
- 6 Finish by topping with mixed tomatoes green onions and vinaigrette