



## HEIRLOOM FLATBREAD

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

**Yield:** 1 serving



## INGREDIENTS

1 Each **RICH'S** Fully Baked Oven Fired Herb Flats, 6.5" X 6.5", 120 Count (#01945)

1 Each Medium heirloom tomato, seeded & chopped

1 Each Yellow heirloom tomato, seeded & chopped

2 **tbsp.** Green onion, finely chopped

1 **tbsp.** Balsamic Vinaigrette

8 **oz** Whipped cream cheese

2 **tbsp.** Gourmet basil herb mix

## DIRECTIONS

- 1 Cut flatbread diagonally from corner to corner 4 times to yield 8 triangles
- 2 Bake at 400 for 8 minutes until crisp
- 3 Mix tomatoes green onions and vinaigrette; set aside
- 4 Combine cream cheese and gourmet 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