



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 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 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