



CAN'T BEET THIS FLATBREAD

Plain Oven Fired Flats topped with goat cheese, sliced beets, walnuts, balsamic and spinach.

Yield: 1 serving

INGREDIENTS

1/3 Piece	RICH'S Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
1 oz	Low fat goat cheese
6 Slice	Roasted, sliced beets
1 tbsp.	Walnuts, toasted
1 tbsp.	Balsamic vinegar
3 tbsp.	Spinach, chopped

DIRECTIONS

- 1 Cut flatbread into thirds. Reserve the rest for future use. Bake flat bread at 350F for 5-8 min to crisp it up. Hold for service
- 2 Mix Balsamic vinegar and goat cheese
- 2 Spread onto flatbread cracker
- 4 Top with beet slices, walnuts, and spinach
- 4 Serve immediately cold

