




FIG, ORANGE, AND GORGONZOLA SALAD IN A FLATBREAD BOWL

Entrée Salad perfect for Brunch, or Lunch Menus

Yield: 1 Portion



INGREDIENTS

1 Each  Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423)

4 oz Mandarine Orange Segments

4 Each Figs, Dried

2 tbsp. Gorgonzola Cheese

3 tbsp. Extra virgin olive oil

2 tbsp. Apple cider vinegar

Kosher salt and cracked black pepper

DIRECTIONS

- 1 Wisk extra virgin olive oil, apple cider vinegar, kosher salt, and fresh ground black pepper together to make vinaigrette dressing.
- 2 Press 12x12 flatbread into an appropriate size stainless steel bowl. Bake in 350F oven until flatbread is crisp, and lightly browned. remove from oven, and allow to cool.
- 3 Toss arugula, figs, mandarin orange segments, and gorgonzola with the vinaigrette dressing.
- 4 Place salad in flatbread bowl, and arrange attractively so that all the ingredients are visible.