



## HERBED FLATBREAD AND SMOKED SALMON TAPAS

Assembled in advance, these well-dressed flatbreads are as pleasing to the eye as they are to the palate. Flavors of dill, Dijon, red onion and capers complement the richness of the salmon and are the perfect addition to meals from brunch to dinner.

**Yield:** 4 servings

### INGREDIENTS

4 oz	Smoked Salmon
1 Each	<b>RICH'S</b> Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
1 tbsp.	Red Pepper Pesto
2 oz	Mayo or Plain Yogurt
1 oz	Dijon Mustard
2/15 oz	Dried Dill
2/15 oz	Cilantro, finely chopped
1/2 oz	Capers
1/4 oz	Red Onion, finely chopped



### DIRECTIONS

- 1 Finely chop 2oz smoked salmon.
- 2 Incorporate cilantro and chopped salmon into 1 oz of yogurt and continue whipping to make a mousse.
- 3 Incorporate dill and Dijon into other portion of yogurt. Mix this with salmon.
- 4 Apply roasted red pepper pesto to the flatbread. Place salmon and cilantro evenly on top. Garnish with capers and onions.
- 5 Toast lightly, then roll and cut into 4 pieces as you would a sushi.