




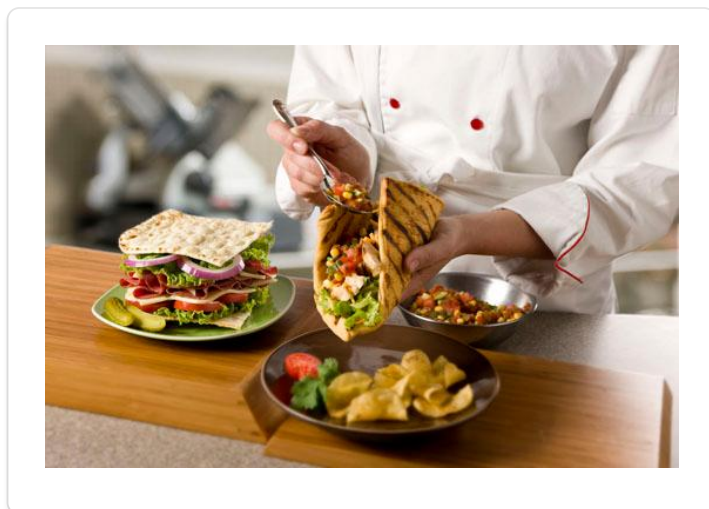
TUNISIAN WRAP

In this history-filled country, a crossroads of many civilizations (Roman, Carthaginian, Arab, Turkish and French), Tunisian cuisine has evolved into an art. Our Tunisian wrap is a reflection of the fresh flavors of Tunisia, featuring Virgin olive oil, fresh Roma tomatoes, mint, couscous, and feta and cheddar cheese.

Yield: 8 portions

INGREDIENTS

2 Each	 RICH'S PLAIN 14" X 14" OVEN FIRED FLATS (#02946)
1 C	Prepared Couscous
1 C	Diced Roma packed Tomatoes
1 C	Feta cheese, crumbled
1 1/2 C	Shredded Sharp Cheddar Cheese
1 C	Chopped Fresh Parsley
4 tsp.	Virgin Olive Oil
2 tsp.	Fresh Lemon Juice
1/4 C	Fresh Mint, Chopped
1/4 tsp.	Kosher Salt
1/8 tsp.	Black Pepper, ground
16 Each	Red leaf lettuce leaves



DIRECTIONS

- 1 Combine prepared couscous, diced tomatoes, chopped parsley, chopped mint, lemon juice, olive oil, salt and pepper.
- 2 Add feta cheese, cheddar cheeses and sliced black olives, blend well and refrigerate until ready to serve.
- 3 Heat Rich's® Plain Oven Fired Flats on flat top griddle, when brown yet flexible cut each flatbread into 4 square pieces. Form each piece into a cone, using baking paper to wrap around or place in a water goblet.
- 4 Line each cone with 2 pieces of red leaf lettuce; add 4 oz. of the couscous mixture (4 oz. spoodle), to each cone, garnish with fresh mint and serve.