



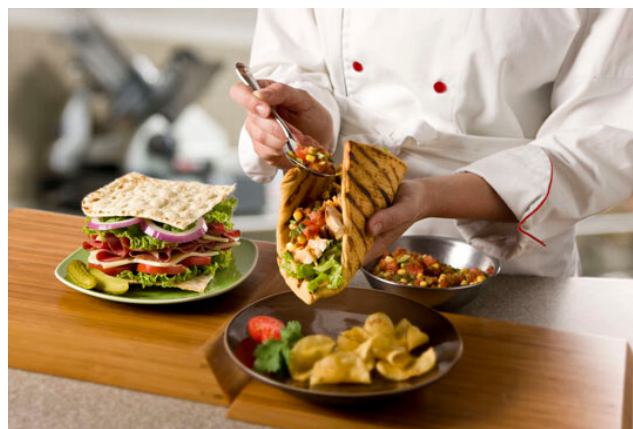
## TUNISIAN WRAP

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   | <b>RICH'S</b> 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.