



MEDITERRANEAN SPINACH AND FETA BITES

Expand your offerings with this small taste of the Greek Isles. The classic pairing of spinach and feta, together with herbed flatbread, makes for an elegant and understated starter.

Yield: 2 servings



INGREDIENTS

2 Piece **RICH'S** FULLY BAKED OVEN FIRED FLATS HERB 6.5 X 6.5 IN SQUARE (#01945)

2 tbsp. Butter

1/4 C Onion, minced

10 oz Frozen spinach, thawed and drained

4 oz Feta cheese

1 tsp. Lemon juice

1/2 tsp. Ground Black Pepper

1/4 C Red Pepper, roasted sliced

DIRECTIONS

- 1 Grill flatbread on one side until grill marks appear.
- 2 Brush with olive oil and cut each flatbread into 16 small triangles.
- 3 Thaw spinach and press out as much of the moisture as possible.
- 4 Place butter in a sauté pan and add onions and spinach. Sauté over medium heat for about 5 minutes to cook off moisture.
- 5 Mix in the feta, lemon juice, and pepper then cool. Place 1 teaspoon of filling on each flatbread triangle. Top with strips of roasted red bell pepper.