



SPINACH AND FETA TRIANGLES

The perfect blend of healthy and delicious, an herb flatbread brings a new twist to spinach and feta appetizer flavors that your customers will love!

Yield: 1 serving



INGREDIENTS

2 Each	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, chopped
4 oz	Feta cheese
1 tsp.	Lemon juice
1/2 tsp.	Black Pepper

DIRECTIONS

- 1 Chop triangles from flatbread.
- 2 Bake triangles until they are firm and crispy.
- 3 Defrost spinach and squeeze out excess water.
- 4 Place all remaining ingredients in a bowl and mix well.
- 5 Top flatbread triangles with spinach and feta mixture.

CHEF NOTES

This recipe is served cold like dip and chips