

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 | 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

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

CHEF NOTES

This recipe is served cold like dip and chips