



Recipes

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Spicy Olive and Feta Melt Quesadillas

Serves 16

Ingredients:

4 each 12" Garlic Herb Wraps (10252)
4 each 10" Red Sundried Tomato Basil Wraps (20116)
12 oz. vol. Hummus , prepared
32 oz. vol. Tapenade , prepared
6 oz. vol. Chopped Pepperoncinis , drained
16 oz. vol. Feta Cheese Crumbles
Black and Green Olives , to garnish
Cherry Tomatoes , to garnish
Whole Pepperoncinis , to garnish
Fresh Parsley , to garnish

Directions:

1. Cut the Garlic Herb Tortilla and Sundried Tomato Tortilla into 4 equal wedges.
2. Keep cut tortillas covered with a damp towel to prevent from drying out.
3. Spread 2 tsp. of Hummus on each wedge.
4. Top each wedge with 2 Tbsp. of Tapenade, 1 tsp. chopped Pepperoncinis (not same amount as above) and 1 Tbsp. of Feta cheese crumbles.
5. Bring corner over top of ingredients and fold sides over filling into cone shape to close.
6. Mark on Panini Grill and arrange on platter.
7. Garnish with olives, cherry tomatoes, whole Pepperoncinis and fresh parsley.
8. Fills one medium platter.