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Greek Nachos

Prep Time: 10 Minutes
Cooking Time: 8 Minutes
Serves 12

Ingredients:

12 each 10" Smart Hearty Grains™ Tortilla, warm (47088))
Olive Oil , as needed
Kosher Salt , as needed
7 1/2 cups Garlic Hummus , see related recipe
2 1/2 cups Tomatoes , small dice
2 1/2 cups Cucumbers , small dice
60 each Kalamata Olives , sliced lengthwise
1 cup Olive Oil
1 Tbsp. Smoked Paprika

Directions:

1. Preheat oven to 350°F.

2. Cut each tortilla into 10 pieces. Lay out cut pieces on a sheet tray lined with parchment paper, brush lightly with olive oil, and season with salt. Bake the tortillas for 6-8 minutes or until lightly browned and crisp. Allow to cool.

3. To make the smoked paprika infused olive oil, whisk together 1 cup olive oil with 1 tbsp. smoked paprika. Set aside.

4. To assemble one portion: top 10 chips each with 1 tbsp. hummus, 1 tsp. tomato, 1 tsp. cucumber, and 1 half of an olive. Drizzle with smoked paprika infused olive oil and serve.

Garlic Hummus

Prep Time: 5 Minutes
Serves 1

Ingredients:
2 1/2 cups Chickpeas , drained , rinsed
2 1/2 Tbsp. Tahini
1 1/2 Tbsp. Lemon Juice
5 each Garlic Cloves
2 cups plus 1 Tbsp. Olive Oil
Sea Salt , as needed

Directions:
1. In a food processor, combine chickpeas, tahini, lemon juice, and garlic. Pulse until roughly combined. With the motor running, add the olive oil in a steady stream until mixture is smooth and bound together. Season to taste with salt.