



Recipes

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Mediterranean Hummus Board

Serves 1

Ingredients:

- 1 10" Smart Hearty Grains™ Tortilla, warm (47088)
- 1/4 cup Avocado oil
- 3 Tbsp. Za'atar seasoning
- 1 Tbsp. Kosher salt
- 1 cup Beet Hummus, see related recipe
- 1/2 cup Tzatziki sauce, prepared
- Cucumbers, sliced, as needed
- Carrots, sticks, as needed
- Celery, sticks, as needed
- Grape tomatoes, sliced, as needed
- Olives, assorted, as needed
- Fresh herbs, assorted as needed
- Citrus wedges, as needed
- Radish, shaved, as needed

Directions:

1. Pre-heat oven to 400°F.
2. Cut tortillas into triangle shapes. Line tortillas on a lined sheet tray and brush with avocado oil. Season liberally with Za'atar seasoning and salt.
3. Bake about 7-8 minutes until crispy. Let cool completely.
4. Serve baked Za'atar tortilla chips on a large appetizer board along with Beet Hummus, tzatziki sauce, and an assortment of fresh and pickled vegetables, citrus, fresh herbs, etc.
5. Let your creativity run wild here and use what veggies, fruits, herbs, cheeses, etc. you have in house that you think would pair well on this mezze board.