



Mediterranean Hummus Board

Prep time: Cook Time: Servings:

Mediterranean,Appetizers/Sides/Snacks,Kids,Better For You,Smart Hearty Grains,Catering,Casual Dining,FSR/QSR,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 10" Smart Hearty Grains Tortillas	47088		
Avocado oil			1/4 cup
Za'atar seasoning			3 Tbsp.
Kosher salt			1 Tbsp.
Beet Hummus			1 cup
Tzatziki sauce		prepared	1/2 cup
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



Instructions

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.



Beet Hummus

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sliced beets		canned, drained	30 Oz.
Chickpeas		canned, drained	30 Oz.
Garlic		minced	1 Tbsp.
Tahini			2 Tbsp.
Lemon zest and juice			2 Each
Orange zest			1 Each
Coriander		ground	1 Tbsp.
Cumin		ground	2 tsp.
Sumac			1 tsp.
Salt			2 tsp.
Black pepper			1/4 tsp.
Olive oil			2 Tbsp.

Instructions

1. Add all ingredients to a food processor and blend until uniform and desired texture is achieved. (If too thick you can add water or chickpea liquid to thin it out.)
2. Reserve refrigerated until use, up to 5 days.

