



Greek Nachos

Prep time: 10 Cook Time: 8 Servings: 12

Combo/Fusion,Mediterranean,Better For You,Entrees,Appetizers/Sides/Snacks,Smart Hearty Grains,Casual Dining,Catering,FSR/QSR,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Smart Hearty Grains™ Tortilla, warm	47088		12 Each
kosher salt			As Needed
Garlic Hummus		see related recipe	7 1/2 cup
Tomatoes		small dice	2 1/2 cup
Cucumbers		small dice	2 1/2 cup
Kalamata Olives		sliced lengthwise	60 Each
Olive Oil			1 cup
Smoked Paprika			1 Tbsp.



Instructions

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 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chickpeas		drained rinsed	2 1/2 cup
Tahini			2 1/2 Tbsp.
Lemon Juice			1 1/2 Tbsp.
Garlic Cloves			5 Each
Olive Oil			2 cup
sea salt			As Needed

Instructions

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.

