



# Mediterranean Hummus Board

Prep time: Cook Time: Servings:

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

## Ingredients

| INGREDIENT                        | CODE  | PREP                | QUANTITY |
|-----------------------------------|-------|---------------------|----------|
| 10" Smart Hearty Grains™ Tortilla | 47088 | warm                | 1        |
| 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.

