

RECIPE | PEPPERS

MEDITERRANEAN FLATBREAD



in

PURE-FLAVOR.COM

MEDITERRANEAN FLATBREAD

Recipe created by *Abigail Harris-Shea*



INGREDIENTS

For the flatbread:

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 4** flatbreads
- 4 oz** fresh feta, crumbled
- 1 cup** artichoke hearts, halved
- ¼ cup** olive oil
- Red pepper flakes, optional for garnish

For the pesto:

- 2** cloves garlic
- 1 cup** black olives
- ½ cup** olive oil
- ½ cup** parmesan cheese
- ¼ cup** pine nuts
- Salt and pepper, to taste

DIRECTIONS

- 1** Preheat grill to medium-high heat.
- 2** Add all the pesto ingredients to a food processor and pulse.
- 3** Brush flatbreads with olive oil. Apply pesto on flatbreads and spread evenly. Top with feta, peppers, and artichoke hearts.
- 4** Grill flatbread for 5 minutes.
- 5** Remove flatbread from the grill, transfer to a plate to serve and slice!



15 min

10 min
PREP.

5 min
COOKING



4



easy