

RECIPE | TOMATOES

# ZAATAR TOMATO FLATBREAD



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Recipe created by *Hanan Ghadban*



**20 min**

**10 min**  
PREP.

**10 min**  
COOKING



**4**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Oriana® Orange Grape Tomatoes
- 2** pre-made flatbreads
- 1 cup** zaatar spice blend
- ½ cup** extra virgin olive oil
- ½ cup** labneh
- 2** sprigs fresh mint
- 2** sprigs fresh oregano
- 2** sprigs fresh thyme

## DIRECTIONS

- 1** In a small bowl, mix zaatar and olive oil together and spread onto flatbreads.
- 2** Cut tomatoes in half.
- 3** Grill flatbread on BBQ for 10 minutes.
- 4** Remove flatbread from grill and allow to cool for 2 minutes.
- 5** Cut into slices and top with tomatoes, labneh, mint, thyme, & oregano.