

## **INGREDIENTS**

Recipe created by Hanan Ghadban

1 dry pint Pure Flavor® Oriana® Orange Grape Tomatoes

2 pre-made flatbreads

1 cup zaatar spice blend

1/2 cup extra virgin olive oil

1/2 cup labneh

2 sprigs fresh mint

2 sprigs fresh oregano

2 sprigs fresh thyme



## **DIRECTIONS**

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













