

## CAN'T BEET THIS FLATBREAD

- Rich's® Oven Fired Flatbread
- 1 oz Low fat goat cheese
- 1 Tbsp Balsamic vinegar
- 6 slices Roasted beets, sliced
- 1 Tbsp Walnuts, toasted
- 3 Tbsp Spinach, chopped

1. Cut flatbread into thirds. Reserve the rest for future use. Bake flat bread at 350°F for 5-8 min to crisp it up. Hold for service
2. Mix balsamic vinegar and goat cheese
3. Spread onto flatbread cracker
4. Top with beet slices, walnuts, and spinach
5. Serve immediately cold

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 oz Low fat goat cheese, 1 Tbsp Balsamic vinegar, 1 Tbsp Walnuts, toasted, 3 Tbsp Spinach, chopped, 6 slices Roasted beets, sliced, Rich's® Oven Fired Flatbread</a>
<b>Course</b>	<a href="#">Lunch, Starters</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Pizza, Vegetarian</a>
<b>Serving Size</b>	4