



Aunt Nellie's[®]

BEET FLAT BREAD

SERVES: Makes 8 SERVINGS (2 pieces per serving)

PREP TIME: 15 MINUTES

BAKE TIME: 15 MINUTES

INGREDIENTS

- 1 jar (15 ounces) Aunt Nellie's Sliced Pickled Beets
- 4 pre-baked flat breads (6-inch round or square) (See Note)
- 2 teaspoons olive oil
- 1/2 cup prepared hummus (plain or seasoned)
- 1/2 cup crumbled feta or goat cheese
- 1/4 cup toasted pine nuts or chopped walnuts
- 3 cups baby arugula

NOTE: Check package directions for baking temperatures and times as brands may vary; adjust as necessary. Also, other flat bread shapes may be available.

INSTRUCTIONS

1. Drain beets well; set aside. Preheat oven to 400°F.
 2. Place flat breads on baking sheet. Brush tops lightly with oil. Bake 5 minutes. Remove from oven.
 3. Turn flat breads over; brush with oil. Spread each with about 2 tablespoons hummus. Top with beets. Sprinkle with cheese and pine nuts. Bake 8 to 10 minutes until heated through, cheese is soft and flat bread is crisp.
 4. Cut each flat bread into 4 pieces; top with arugula.
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<https://auntnellies.com/beet-flat-bread/>

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