

STUART
CHEF STUART O'KEEFE



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Chef Stuart's Mediterranean Flatbread • Serves 4

Flatbreads are comprised of flour, water and salt. Unfortunately, they are quite time-consuming. However, there are many substitutes to use that will give the same results in less time, like tortillas, lavash or pita bread. Whole-wheat pizza dough works well, too. By using large tortillas, heating them on your Chef Series™ 11"/28 cm Stainless Steel Fry Pan with Cover for two minutes, sprinkling some delicious ingredients on top and finishing them under the broiler, you can have a fun, gourmet party appetizer!

2.25 oz. can sliced black olives
1 ½ tbsp. capers
1 garlic clove
1 tbsp. extra virgin olive oil + 1 tsp., separated
4 oz. feta cheese, crumbled
1 - 10" Whole wheat tortilla



Tupperware®

1. Heat 1 tsp. olive oil in your Chef Series™ 11"/28 cm Stainless Steel Fry Pan on medium-high heat.
2. In your Quick Chef using the blade attachment, chop olives, capers, garlic and olive oil until you achieve a fine paste.
3. When pan is heated, place tortilla on pan and heat for 1 minute.
4. Remove pan from heat.
5. While tortilla is still in pan, spread tapenade (olive mixture) all over tortilla using the Saucy Silicone Spatula.
6. Sprinkle feta cheese on top of tapenade.
7. Place pan back onto heat.
8. Place Cover on the pan and cook for an additional 3 minutes or until the tortilla is crispy and browned underneath.
9. Option: if you prefer the cheese to be melted, place fry pan without the cover under the broiler for 1 minute, or until the cheese melts.
10. Remove from pan, place onto the Domed Cutting Board and cut into 4 pie-shaped pieces using your Chef Series™ Pro Chef's Knife.

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