

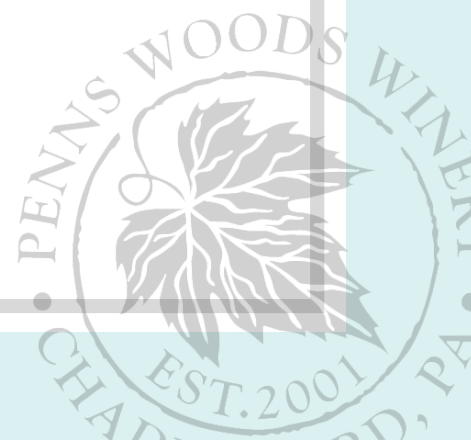
APRIL 2021

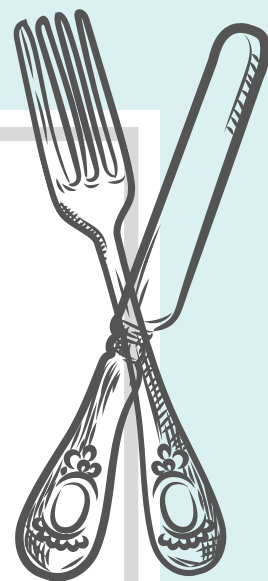
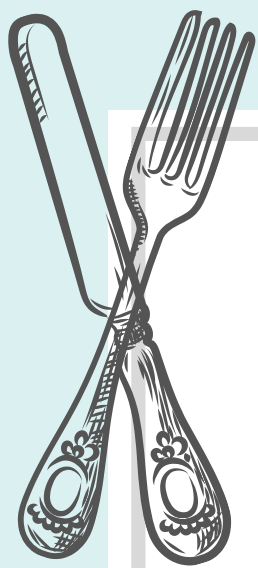


RAINBOW FETA FLATBREAD *with Rosé 2020*

INGREDIENTS

- 1 pre-made flatbread or pizza crust
- Olive oil
- 1 ear corn, cut off the cob, OR 1 cup frozen corn, thawed
- 1 sweet potato- peeled and cubed
- 1 zucchini- cubed
- salt (kosher)
- freshly ground black pepper
- ½ cup baby spinach
- 1 roma tomato, seeded and diced
- ¼ cup sliced red onion
- ¼ cup crumbled feta cheese
- ¼ cup loosely packed fresh herbs, such as basil, parsley, sage, or dill, roughly chopped
- Hummus, (optional)





INSTRUCTIONS

- Preheat the oven to 400°F.
- Place the corn, sweet potato, and zucchini in a single layer on a rimmed baking sheet.
- Drizzle lightly with olive oil and rub with clean hands to coat.
- Season with salt and pepper.
- Roast in the oven, stirring a few times, until soft and beginning to brown, about 35 minutes.
- Add the spinach in the last five minutes or so, the leaves will continue to wilt after baking.
- Meanwhile, brush the flatbread lightly with olive oil and bake according to package directions. (place directly on the oven rack at 400°F for 10 minutes).
- Top the baked crust with the roasted vegetables, fresh vegetables, feta, and herbs.
- Cut into slices and serve with hummus for dipping if desired.