

# Pita Nachos with Turmeric Spiced Jumbo Crab



## INGREDIENTS

3	Ounces	<u>Jumbo Crab Sensations®</u>
1	Tablespoon	Olive Oil
1	Tablespoon	Za'atar Seasoning
1	Teaspoon	Turmeric, Blue
12	Each	Pita Chips, Prepared with Za'atar
1/4	Each	Cucumbers, European, Diced
6	Each	Olives, Kalamata
1/4	Each	Onion, Red, Chopped
1/4	Each	Red Peppers, Roasted, Julienne
1/4	Cup	Feta Cheese, Crumbled
2	Tablespoon	Parsley, Fresh Chopped
1	Tablespoon	Dill, Fresh, Chopped
1/4	Cup	Tzatziki

FEATURED PRODUCTS:

MENU PARTS: Appetizers

Mediterranean inspired, with a dose of Indian turmeric and Middle Eastern Za'atar for a flavor overload. Easy to prep with our ready-to-serve Jumbo Crab Sensations®. It's a beautiful, healthy, shareable fusion delight.

## DIRECTIONS

1. Cut and brush the pita with olive oil and season with Za'atar and bake till crispy.
2. Sauté the Jumbo Crab Sensations® in olive oil and season with the blue turmeric and Za'atar.
3. Arrange the pita chips on a platter and top with the Jumbo Crab Sensations, cucumbers, olives, onions, feta, parsley and dill.
4. Drizzle with tzatziki and serve.