

# VEGAN “TORTILLA TORTE” APPETIZER v1.0

**The idea: Four layers of filling, between five 8”x8” flour tortillas, prepared in an 8”x8” microwave-safe (Pyrex) dish. I used “Maria and Ricardo’s” round spinach tortillas (from Greenstar Oasis), trimmed to 8”x8” squares – save the trimmings for tortilla chips.**

**The layers in this version (from the bottom up), are all separated by tortillas, with a tortilla on the top and bottom. I made two pans at once, which is why so many of the measurements are a half – I split the ingredients between pans.**

## LAYER 1:

12 oz. white button mushrooms, trimmed and sliced fairly thin  
2 Tbs. softened sundried tomatoes, chopped  
sautéed 10-15 minutes in:  
2 Tbs. olive oil  
1 tsp. balsamic vinegar  
½ tsp. hot chili oil  
1 tsp. chopped fresh garlic  
½ tsp. ground white pepper

## LAYER 2:

½ jar Divina pitted Kalamata olives (Greenstar Oasis), rinsed, drained and sliced into thirds  
½ can black olives, rinsed, drained and sliced into thirds  
½ jar Divina Kalamata Olive Spread (Greenstar Oasis), spread evenly over the olive slices

## LAYER 3:

5 oz. fresh baby spinach, stemmed, and 2.5 oz. fresh baby greens, wilted (2 minutes in microwave) with 1 tsp. chopped fresh garlic

## LAYER 4:

¾ cup homemade hummus, topped with  
¾ cup shredded carrot

Assemble layers in dish. Cut 16 2” lengths of bamboo skewers with kitchen shears. Insert the skewers into four even rows in four columns, so they’ll be centered in the middle of the 16 2”x2” slices. Use a sharp chef’s knife to slice through all the layers to create 4 pieces across and 4 pieces down, with the skewers sticking up in the center of each piece.

Refrigerate, covered, until ready to serve. Warm gently (5-10 minutes) at 40% (medium-low) power in the microwave. The appetizer should be warm, not hot. Use a large fork to lift the pieces out of the dish. The skewers help keep the layers intact while slicing, serving, and cutting into the serving pieces to eat them.

Other possible fillings: combinations of sautéed eggplant, caponata, salsa, tomato sauce, chopped marinated artichoke hearts, roasted red peppers, chopped cooked asparagus, sautéed onions and peppers.  
Be careful that your filling choices don’t give off a lot of liquid when warmed.