

## Greek Napoleon

Servings: 6

### INGREDIENTS

- 12 ea Hilltop Hearth® puff pastry, 3" squares
- 9 oz Rykoff Sexton™ extra-virgin olive oil
- 6 oz Cross Valley Farms® onion, julienned
- 12 ea Cross Valley Farms tomatoes, sliced
- 6 oz Harvest Value® cheese, mozzarella-shredded
- 6 oz Glenview Farms® feta cheese crumbles
- tt salt and pepper

### PREPARATION

Brush pastry dough with olive oil. Stack ingredients in the following order: pastry, onion, mozzarella cheese, pastry, tomatoes and feta.

Bake until dough is flaky and golden brown. Drizzle with remaining oil and serve.

