



# Sun-Dried Tomatoes Triangles

These tasty triangles make an excellent accompaniment to any salad. Filled with flavor and aromatic, they are gluten-free and easy to make.

Serves 4

## Ingredients

- 1 1/2 cups bread white gold flour
- 1 cup water or more
- 1 tablespoon fresh rosemary
- 3 tablespoons chopped sun-dried tomatoes packed in oil
- 1/4 teaspoon salt
- 1/4 cup extra virgin olive

## Preparation

1. Line a 10-inch round baking dish with parchment paper, or lightly grease a 10-inch oven proof skillet.
2. In a medium bowl, whisk together the flour, water, rosemary, sun-dried tomatoes, salt and 2 tablespoons of the olive oil.
3. Preheat the oven to 375°F. Pour the chickpea batter into the baking dish and bake for 15 to 20 minutes, until golden brown. Cut into triangles and serve warm.