



Southwestern Veggie Flatbread

with Pico de Gallo & Crema



20-30min



2 Servings

This cheesy flatbread, piled high with sliced onions and poblanos, eats like a pizza, but with a crispy pita as a base. We turned a traditional fresh salsa—pico de gallo—into a salad with juicy grape tomatoes, garlic, lime juice, onions, and fresh cilantro. To really drive home the Southwestern flavor the warm flatbread is drizzled with sour cream and cilantro before serving.

What we send

- red onion
- poblano pepper
- garlic
- fresh cilantro
- grape tomatoes
- lime

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

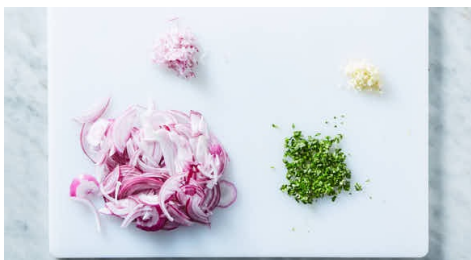
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 660.0kcal, Fat 37.5g, Proteins 22.2g, Carbs 64.2g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Halve, peel, and thinly slice **all of the onion**, then finely chop 2 tablespoons of the sliced onions (leave the remaining sliced). Peel and finely chop **2 large garlic cloves**. Finely chop **cilantro stems and leaves** together. Squeeze **2 tablespoons lime juice**.



4. Toast pita & grate cheese

Meanwhile, brush **pitás** all over with **oil**. Toast directly on the center oven rack until slightly crisp, 2-3 minutes (watch closely as ovens vary). Coarsely grate **cheddar** on the large holes of a box grater.



2. Make tomato salad

Cut **grape tomatoes** in half. (**Time saver:** sandwich tomatoes between two plastic lids, and cut through the middle.) In a medium bowl, combine tomatoes, **chopped onions, lime juice, half each of the garlic and cilantro**, and **1 tablespoon oil**; season to taste with **salt** and **pepper** and toss to combine. Set aside, stirring occasionally, until step 6.



5. Assemble flatbreads

Add **cheddar** to bowl with **poblanos and onions**; season to taste with **salt** and **pepper**, toss to combine. Transfer **pitás** to a rimmed baking sheet (it's ok if they overlap slightly) and top with **veggie-cheese mixture**.



3. Sauté poblanos & onions

Halve **poblano**, remove stem, core, and seeds, then thinly slice crosswise. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions, poblanos**, and **¼ teaspoon salt** to skillet and stir. Cover, and cook until vegetables are tender and browned in spots, 5-7 minutes. Transfer to a bowl and stir in **remaining garlic**.



6. Bake flatbreads & serve

Bake **flatbreads** on the center oven rack until **cheese** is melted and **flatbreads** are crisp, 5-8 minutes. In a small bowl, combine **sour cream** and **2 teaspoons water**; season to taste with **salt** and **pepper**. Cut **flatbreads** into **wedges** and drizzle all over with **sour cream** and top with **remaining cilantro**. Serve **flatbread** with **tomato salad** alongside. Enjoy!