



DINNERLY



Mediterranean Flatbread with Blistered Tomatoes & Spinach

 20-30min  2 Servings

Flatbread is code for "healthier-pizza-feels-in-less-time." And this one is no different with its crisp naan-bread base, two types of cheese, and loaded veggie top (complete with juicy, blistered tomatoes). It's a quick, crowd-pleasing way to get your fill of veggies. We've got you covered!

WHAT WE SEND

- grape tomatoes
- lemon
- garlic
- baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620.0kcal, Fat 29.0g, Proteins 20.0g, Carbs 78.0g



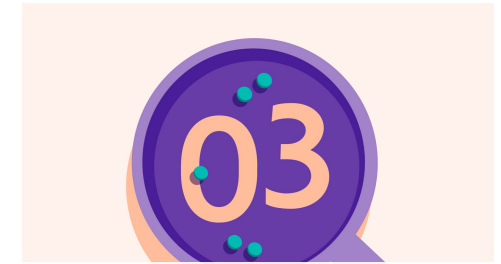
1. Prep ingredients

Peel and halve **1 large garlic clove**. Finely grate **½ teaspoon lemon zest**, then separately squeeze **4 teaspoons juice** into a medium bowl. Finely grate **Parmesan**. In a small bowl, combine **all of the cream cheese, 2 teaspoons of the lemon juice, a pinch of salt, and a few grinds pepper**. Mash with a fork until smooth.



2. Broil tomatoes

Preheat broiler with top rack 6 inches from heat source and another in the lower third. On a rimmed baking sheet, toss **½ of the tomatoes, 1 teaspoon oil, ¼ teaspoon salt, and a few grinds pepper**. Broil on top rack until tomatoes are blistered and slightly browned, 4-5 minutes (watch closely). Transfer tomatoes to a plate; carefully wipe baking sheet clean.



3. Prep spinach

Reduce oven to 500°F. Roughly chop **spinach**. Into the medium bowl with the **remaining lemon juice**, whisk **1 tablespoon oil, all of the lemon zest, ¼ teaspoon salt, and a few grinds of pepper**. Add spinach, toss to coat, and set aside.



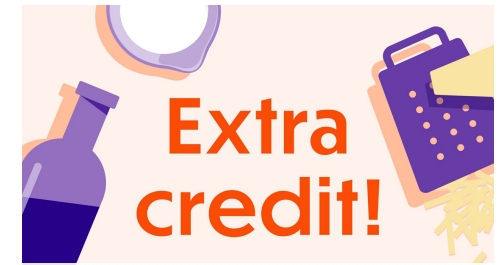
4. Bake flatbread

Place **naan** on same baking sheet. Rub one side of each naan with **cut-side of garlic**. Divide **cream cheese mixture** between the naan and spread to the edge, leaving **½-inch border**. Sprinkle **3 tablespoons Parmesan** on top of each flatbread. Bake on bottom rack until cheese is melted and bubbly, 5-6 minutes.



5. Add toppings & serve

Top each **flatbread** with **some of the spinach, tomatoes, remaining Parmesan, and a drizzle of oil**. Enjoy!



6. Make it meaty!

Top these veggie flatbreads with some grilled chicken or shrimp if you'd like!