



# DINNERLY



## Mediterranean Flatbread with Blistered Tomatoes & Spinach

 20-30min  4 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

- garlic
- lemon
- baby spinach
- grape tomatoes

#### 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 590.0kcal, Fat 26.0g, Proteins 19.0g, Carbs 75.0g



#### 1. Prep ingredients

Peel and halve **2 large garlic cloves**. Finely grate **1 teaspoon lemon zest**, then separately squeeze **2 tablespoons juice** into a large bowl. Finely grate **all of the Parmesan**. In a small bowl, combine **all of the cream cheese, 1 tablespoon of the lemon juice, ¼ teaspoon salt, and several grinds of pepper**. Mash with a fork until smooth.



#### 2. Broil tomatoes

Preheat broiler with top rack 6 inches from heat source and another rack in the lower third. On a rimmed baking sheet, toss **tomatoes** with **2 teaspoons oil, ½ teaspoon salt, and several grinds of pepper**. Broil on top rack until tomatoes are blistered and browned in spots, 5–6 minutes (watch closely). Transfer to a plate and carefully wipe baking sheet clean.



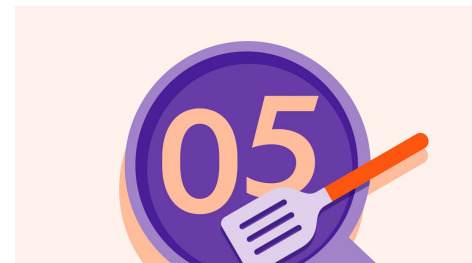
#### 3. Prep spinach

Reduce oven to 500°F. Roughly chop **spinach**. Into the large bowl with the **remaining lemon juice**, whisk **2 tablespoons oil, all of the lemon zest, ½ teaspoon salt, and several grinds of pepper**. Whisk to blend. Add the spinach, toss to coat, and set aside.



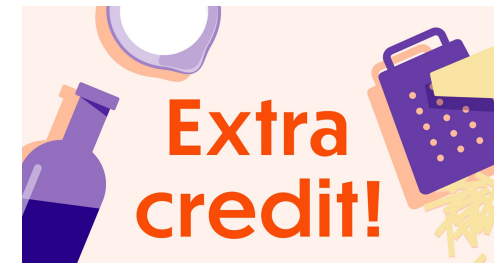
#### 4. Bake flatbread

Place **all of the 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, 6–7 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!