

DINNERLY



Crispy Eggplant Flatbreads with Dukkah

 20-30 minutes  4 Servings

Pile eggplant and onion onto pita and bake until crispy, then scatter with nutty dukkah, rocket and feta for the delicious flavours of the Middle East and Mediterranean.

WHAT WE SEND

- 1,6
- 7
- 1,11,15

WHAT YOU NEED

- Dijon mustard ¹⁷
- olive oil
- red wine vinegar ¹⁷
- tomato paste
- tomato sauce

TOOLS

- baking paper
- mandoline (optional)
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 495kcal, Fat 22.1g, Carbs 53.3g, Proteins 16.6g



1. Prep ingredients

Preheat the oven to 220C. Line 2 oven trays with baking paper. Crush or finely chop **2 garlic cloves**. Trim, then thinly slice the **eggplant** into 4mm-thick rounds. Thinly slice the **onion** into rings (see Kitchen tip).



2. Make sauce

Put the **garlic**, **80ml (1/3 cup) tomato paste**, **2 tbs tomato sauce** and **2 tsp dukkah** in a bowl and stir to combine.



3. Make dressing

Put **1 tbs olive oil**, **1 tsp dijon mustard** and **2 tsp red wine vinegar** in a large bowl. Season with **salt and pepper** and whisk to combine.



4. Assemble and bake

Put **4 pita** on the lined trays (the remaining pita won't be used in this dish), then spread over the **sauce**. Top with the **eggplant** and **onion**, then drizzle with **2 tbs olive oil**. Bake for 12-15 mins, swapping trays halfway, until lightly golden.



5. Serve up

Add the **rocket** to the **dressing**, crumble in the **feta** and toss to combine. Scatter the **salad** and **2 tsp dukkah** (any remaining dukkah won't be used in this dish) over the **flatbreads**. Cut into quarters, divide among plates and enjoy!



6. Kitchen tip

Thin and evenly sliced eggplant and onion will cook more evenly, so use a mandoline or V-slicer if you have one.