



DINNERLY



Veggie Taco Flatbreads with Shredded Lettuce & Sour Cream

 30-40min  2 Servings

Is it a pizza party or taco party? Double the party, double the fun, and double the flavor. This is a win-win for everyone. We've got you covered!

WHAT WE SEND

- mediterranean pita (4-pack) ^{1,6,11}
- sharp cheddar ⁷
- canned refried pinto beans ⁶
- plum tomatoes
- romaine heart
- sour cream ⁷
- garlic (use

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 24g, Carbs 108g, Proteins 33g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely chop **2 teaspoons garlic**. Coarsely chop **all of the cheddar**. Cut **tomato** into ½-inch pieces. Trim and discard end from **romaine**, then thinly slice crosswise.



2. Mix sour cream

In a small bowl, stir to combine sour cream and ¼ **teaspoon of the chopped garlic**. Slightly thin sour cream by stirring in **1 teaspoon water** at a time, as needed; season to taste with **salt** and **pepper**.



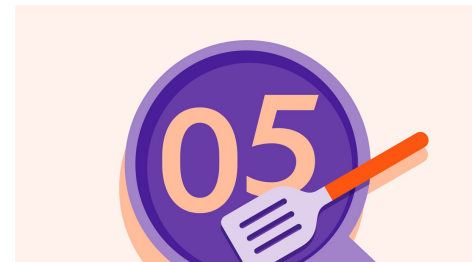
3. Toast pitas

Brush each **pita** all over with **oil**. Toast directly on center oven rack until slightly crisp, 2–3 minutes (watch closely). Transfer **pitas** to a cutting board.



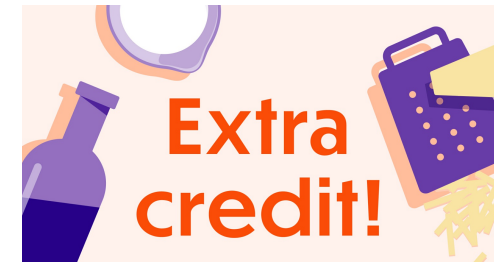
4. Bake flatbreads

Evenly divide **refried beans** between **pitas**, spreading to the edges. Transfer pitas to a rimmed baking sheet (it's ok if they overlap slightly). Drizzle with **oil**, then top with **cheddar** and **remaining chopped garlic**. Bake flatbreads on the center oven rack until cheese is melted and flatbreads are crisp, about 8 minutes.



5. Finish & serve

Meanwhile, in a large bowl, whisk together **2 teaspoons vinegar** and **1 tablespoon oil**, then stir in **tomatoes**; season to taste with **salt** and **pepper**. When **flatbreads** are finished baking, add **romaine** to bowl with **tomatoes**, tossing to coat. Cut **veggie taco flatbreads** into wedges, top with **shredded lettuce and tomatoes**, and drizzle with **sour cream**. Enjoy! ...



6. Make it meaty!

We get it. You're hungry and sometimes veggies are just not enough. Top these flatbreads with charred chicken or ground beef for a little more protein in your dinner.