



# DINNERLY



## Veggie Taco Flatbreads with Shredded Lettuce & Sour Cream

 30-40min  4 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

- plum tomatoes
- sour cream <sup>7</sup>
- romaine heart
- canned refried pinto beans <sup>6</sup>
- mediterranean pita (4-pack) <sup>1,6,11</sup>
- sharp cheddar <sup>7</sup>
- garlic (use)

## WHAT YOU NEED

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

## TOOLS

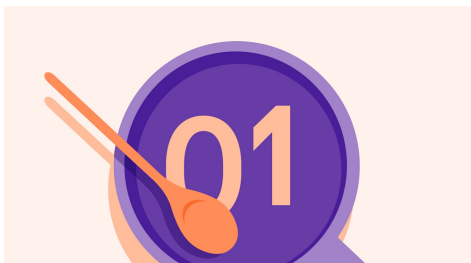
- rimmed baking sheet
- box grater

## 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 720kcal, Fat 19g, Carbs 105g, Proteins 31g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Peel and finely chop **3 teaspoons garlic**. Coarsely grate **all of the cheddar** on the large holes of a box grater. Cut **tomatoes** 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 **all of the sour cream** and **½ 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 upper and lower oven racks until slightly crisp, 3–5 minutes (watch closely). Transfer **pitas** to a cutting board.



### 4. Bake flatbreads

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



### 5. Finish & serve

Meanwhile, in a large bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**, then stir in **tomatoes**; season to taste with **salt and pepper**. When **flatbreads** have 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.