



Escarole Caesar Flatbread

on Toasted Naan



20-30min



2 Servings

We love Hot Bread Kitchen's Naan so much we can't stop dreaming up ways to use it. We crisped it up under the broiler and used it as the base for this Caesar-inspired salad. We swapped escarole in and added some fresh oregano for a new spin on the classic. But don't worry, there's plenty of Parmesan in the dressing. Some mashed beans make it a meal. Cook, relax, and enjoy!

What we send

- garlic clove
- cannellini beans
- lemon
- Dijon mustard ¹⁷
- escarole
- shallot
- fresh oregano sprigs

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 815kcal



1. Make garlic oil

Finely chop garlic and place in a small saucepan with ¼ cup olive oil. Warm over medium heat until garlic sizzles, about 2 minutes. Brush naan with oil on both sides and place on a rimmed baking sheet. Set aside.



4. Finish salad

Halve escarole lengthwise through the root and chop into bite size pieces. Add to bowl with dressing. Peel, halve, and thinly slice shallot and add to bowl. Pick oregano leaves from stems and add to bowl. Toss to combine and season with salt and pepper.



2. Mash beans

Rinse and drain beans and place in a medium bowl with 1 tablespoon garlic oil and 2 tablespoons water. Mash with a fork until easily spreadable, adding another tablespoon water if necessary. Season with salt and pepper.



5. Broil Naan

Preheat broiler with rack 6 inches from heating element. Broil naan, flipping halfway through, until golden and crisp, about 3 minutes. Divide bean mixture between naan, spreading to edges.



3. Make dressing

Finely grate lemon zest into a large bowl. Halve lemon and squeeze juice into bowl. Add Dijon and whisk in remaining garlic oil. Finely grate about 2/3 of Parmesan and whisk into dressing; season with salt and pepper.



6. Assemble flatbreads

Top naan with salad and shave remaining Parmesan over the top. Enjoy!