

DINNERLY



Vegan Roasted Artichoke & Pepper Flatbread

with Tahini Sauce



20-30min



2 Servings

Roasted artichokes, onions, red peppers, and olives are pretty tasty on their own, but wait until you drizzle them with a creamy tahini sauce and pile them onto garlicky pitas. Oh, and did we mention it's vegan? We've got you covered!

WHAT WE SEND

- 14 oz can artichokes
- 1 red onion
- 2 oz roasted red peppers
- 1 oz Kalamata olives
- 1 lemon
- 1 oz tahini ¹¹
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 23g, Carbs 62g, Protein 16g



1. Make garlic oil

Peel **2 garlic cloves**. Transfer to a small saucepan with **½-inch oil**. Bring to a simmer over medium-low heat. Reduce heat to low and simmer until softened and browned, 8–10 minutes; set aside for step 4.

Preheat broiler with a rack in the upper third.



2. Roast veggies

Drain **artichokes**; halve lengthwise. Halve **onion**; cut half into ½-inch thick slices (save rest for own use). Cut **peppers** into strips, if necessary.

On a rimmed baking sheet, toss **artichokes, onions, peppers, and olives** with a **drizzle of oil**; season with **salt and pepper**. Broil on upper oven rack until softened and charred in spots, 3–4 minutes (watch closely).



3. Make tahini sauce

Into a small bowl, squeeze **2 teaspoons lemon juice**. Stir in **tahini**. Stir in **1 tablespoon water** at a time until creamy. Season to taste with **salt and pepper**.



4. Broil pitas

Transfer **veggies** to a plate and wipe baking sheet clean.

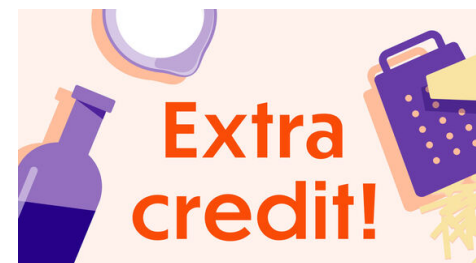
Generously brush **pitas** with **garlic oil**, then transfer to same baking sheet. Broil on upper oven rack until golden-brown on one side, 1–2 minutes (watch closely). Remove from oven and flip pitas.



5. Assemble & serve

Mash and spread **softened garlic cloves** over pitas (brush with more garlic oil, as desired). Spread **veggies** evenly over top. Broil on top oven rack until edges of pitas are golden-brown, about 2 minutes (watch closely).

Serve **Mediterranean pitzas** with **tahini sauce** drizzled over top. Enjoy!



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