

DINNERLY



FAST

Mediterranean Flatbread with Blistered Tomatoes & Spinach



20-30min



2 Servings

Flatbread is code for "healthier-pizza-feels-in-less-time." And this one is no different with its crisp naan-bread base, two types of cheese, and loaded veggie top (complete with juicy, blistered tomatoes). It's a quick, crowd-pleasing way to get your fill of veggies. We've got you covered!

WHAT WE SEND

- 1 pkg grape tomatoes
- 1 lemon
- 3 oz baby spinach
- 2 naan breads ^{1,2,3,4}
- 2 (1 oz) cream cheese ²
- $\frac{3}{4}$ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- rimmed baking sheet

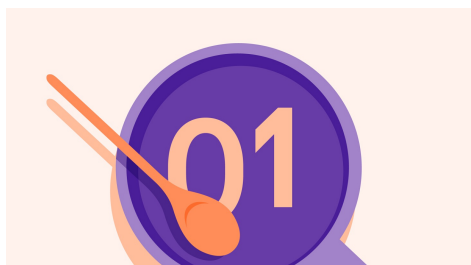
ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 26g, Carbs 75g, Protein 18g



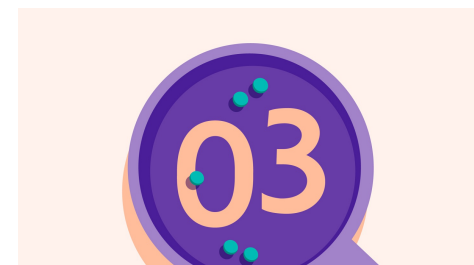
1. Prep ingredients

Peel and halve **1 large garlic clove**. Finely grate $\frac{1}{2}$ **teaspoon lemon zest**, then separately squeeze **4 teaspoons juice** into a medium bowl. Finely grate **Parmesan**, if necessary. In a small bowl, combine **all of the cream cheese**, **2 teaspoons of the lemon juice**, **a pinch of salt**, and **a few grinds pepper**. Mash with a fork until smooth.



2. Broil tomatoes

Preheat broiler with top rack 6 inches from heat source and another in the lower third. On a rimmed baking sheet, toss $\frac{1}{2}$ of the **tomatoes**, **1 teaspoon oil**, $\frac{1}{4}$ **teaspoon salt**, and **a few grinds pepper**. Broil on top rack until tomatoes are blistered and slightly browned, 4-5 minutes (watch closely). Transfer tomatoes to a plate; carefully wipe baking sheet clean.



3. Prep spinach

Reduce oven to 500°F. Roughly chop **spinach**. Into the medium bowl with **the remaining lemon juice**, whisk **1 tablespoon oil**, **all of the lemon zest**, $\frac{1}{4}$ **teaspoon salt**, and **a few grinds of pepper**. Add spinach, toss to coat, and set aside.



4. Bake flatbread

Place **naan** on same baking sheet. Rub one side of each naan with **cut-side of garlic**. Divide **cream cheese mixture** between the naan and spread to the edge, leaving $\frac{1}{2}$ -inch border. Sprinkle **3 tablespoons Parmesan** on top of each flatbread. Bake on bottom rack until cheese is melted and bubbly, 5-6 minutes.



5. Add toppings & serve

Top each **flatbread** with **some of the spinach**, **tomatoes**, **remaining Parmesan**, and **a drizzle of oil**. Enjoy!



6. Make it meaty!

Top these veggie flatbreads with some grilled chicken or shrimp if you'd like!