

Vegetable Flatbread

Featured in Martha's 100th Cookbook

 1,5h  2 Servings

A beloved bread basket staple from Martha's Las Vegas restaurant, The Bedford—and now her 100th cookbook!—these vegetable flatbreads are crisp, flavorful, and ready for a party. They're topped with an aromatic duo of rosemary and sage and finished with paper-thin slices of tomatoes, tomatillos, and red onion. While the vegetables roast, the thin flatbread crisps for a delightful crunch. (2-p serves 4; 4-p serves 8) CONFIRM

What we send

- 1 lb pizza dough ¹
- ½ lb tomatillos
- 4 oz grape tomatoes
- 1 red onion
- ¼ oz fresh rosemary
- ½ oz fresh sage
- 3 oz quick-cooking polenta

What you need

- kosher salt & ground pepper
- olive oil
- ¼ cup all-purpose flour ¹

Tools

- 2 rimmed baking sheets
- wire rack

Cooking tip

Flatbreads can be stored in an airtight container for up to 1 week.

Allergens

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

Nutrition per serving

Calories 0kcal

1. Prep dough

Divide **dough** into 2 balls. Transfer to a lightly greased rimmed baking sheet and cover with a towel. Allow dough to come up to room temperature, at least 30 minutes.

4. Top flatbreads

Brush surface of **doughs** with **oil**; sprinkle with **rosemary**. Arrange **onions, tomatillos, tomatoes, and sage leaves** atop **flatbreads**, dividing evenly. Season with **salt and pepper**.

2. Prep ingredients

Preheat oven to 400°F with racks in the upper and lower third positions.

Remove and discard husks from **tomatillos**. Thinly slice 3 tomatillos, 4 tomatoes, and **half of the onion** (use a mandoline if you have one). Pick **rosemary leaves** from stems and finely chop. Pick **sage leaves**; keep whole. In a small bowl, stir together **¼ cup each polenta and flour**.

5. Bake flatbreads

Bake **flatbreads** on upper and lower oven racks until golden brown and crisp, rotating baking sheets from top to bottom halfway through baking, 17-20 minutes total. Transfer flatbreads to a wire rack to cool.

3. Roll dough

Lightly **oil** 2 rimmed baking sheets.

Dust work surface with **polenta-flour mixture**. Working with 1 piece at a time, roll each **dough ball** into an 8"x 17" oval, dusting with additional polenta-flour mixture as needed (dough should be very thin). Transfer each dough on the diagonal to prepared baking sheets.

6. Serve

Break or cut **flatbreads** into large pieces for serving. Enjoy!