

# MARLEY SPOON



## Cheesy Za'atar Manakish

with Hummus, Olives & Cornichons

 20-30min  2 Servings

This Lebanese specialty is traditionally eaten for breakfast, but we love it any time of day! We cover pizza dough with za'atar and a creamy combo of mozzarella and feta, then bake to a golden, cheesy finish. A bright and fresh assortment of vegetables are served alongside to lighten the dish, with silky hummus for dipping.

## What we send

- 1 cucumber
- 1 plum tomato
- ¼ oz fresh mint
- 3¾ oz mozzarella <sup>1</sup>
- 2 oz feta <sup>1</sup>
- 2 (¼ oz) za'atar spice blend <sup>2</sup>
- 1 lb pizza dough <sup>3</sup>
- 2 (2 oz) hummus <sup>2</sup>
- 1 oz Kalamata olives
- 1 oz cornichon

## What you need

- olive oil
- all-purpose flour (for dusting) <sup>3</sup>

## Tools

- rimmed baking sheet

## Allergens

Milk (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1080kcal, Fat 49g, Carbs 124g, Protein 42g



### 1. Prep ingredients

Preheat oven 500°F with a rack in the center. Peel **cucumber** if desired; cut into 2-inch batons. Cut **tomato** into wedges. Pick **mint leaves**; discard stems. Coarsely grate **mozzarella** and crumble **feta**; combine in a medium bowl.

Set aside **½ teaspoon za'atar** for garnish. In a small bowl, stir together remaining za'atar and **2 tablespoons oil**.



### 4. Serve

Transfer **hummus** to a serving bowl, drizzle with **oil**, and sprinkle with **remaining za'atar**.

Serve **manakish** with **hummus, mint, olives, cornichons,** and **vegetables** for wrapping. Enjoy!



### 2. Assemble manakish

**Lightly oil** a rimmed baking sheet. On a **lightly floured** work surface, roll **dough** into a 12-inch circle; transfer to prepared baking sheet. Spread **za'atar-oil mixture** over dough, leaving a ½-inch border. Sprinkle **cheese mixture** over dough.



### 3. Bake

Bake **manakish** on center rack until **dough** is puffed and golden-brown and **cheese** is bubbling and browned in spots, 12-15 minutes. Transfer manakish to a cutting board.



### 5. ...

Looking for more steps?



### 6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!