



DINNERLY



Mediterranean Veggie Flatbread with Zucchini & Sun-Dried Tomatoes

 30-40min  2 Servings

We've perfected the art of eating all our veggies. Because everything is more fun on a flatbread. The hard part? Sharing. We've got you covered!

WHAT WE SEND

- 1 lb pkg pizza dough ¹
- 1 zucchini
- 1 medium red onion
- 3¾ oz pkg mozzarella ²
- 2 (2 oz) pkts sun-dried tomatoes
- 1 oz pkg Kalamata olives

WHAT YOU NEED

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

TOOLS

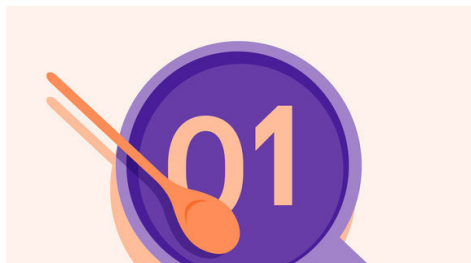
- rimmed baking sheet
- box grater
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1030kcal, Fat 37g, Carbs 143g, Protein 20g

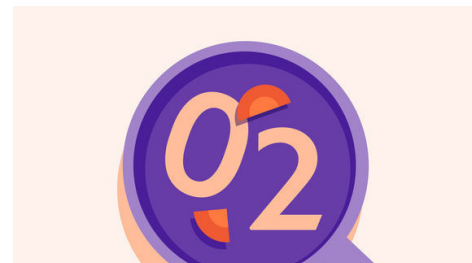


1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Place **dough** on a lightly **oiled** rimmed baking sheet and set aside to come to room temperature.

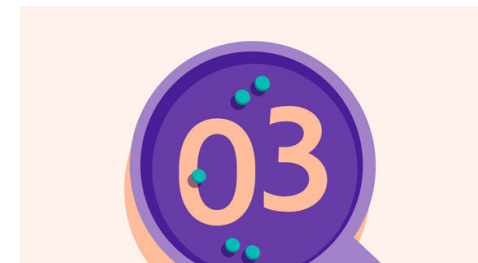
Trim ends from **zucchini**, then thinly slice crosswise into ¼-inch thick rounds. Halve and cut **onion** into ¼-inch slices.

Coarsely shred **mozzarella** on the large holes of a box grater.



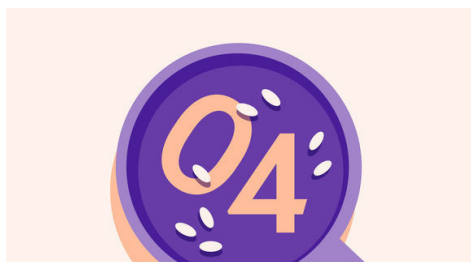
2. Cook zucchini & onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **onions** and cook, stirring occasionally, until slightly softened, about 3 minutes. Add **zucchini** and cook, stirring occasionally, until zucchini is softened and onions are well browned, about 5 minutes. Season to taste with **salt** and **pepper**.



3. Stretch dough

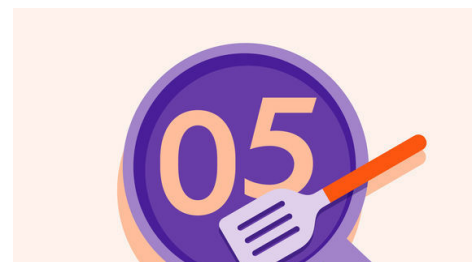
On a lightly **floured** surface, roll or stretch **dough** into an 8x12-inch rectangle. If dough springs back, let sit 5–10 minutes and try again. Carefully transfer to baking sheet.



4. Assemble & bake

Top **dough** with **zucchini**, **onions**, and **mozzarella**. Bake on lower oven rack until cheese is bubbling, about 8–10 minutes (watch closely as ovens vary).

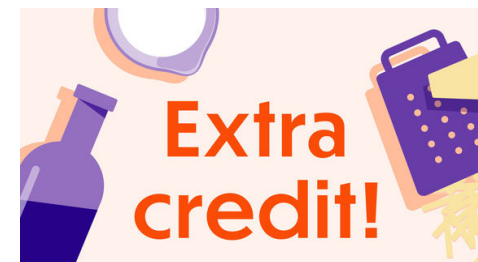
Remove from oven and sprinkle **sun-dried tomatoes** over top. Bake on lower oven rack until **crust** is golden-brown, about 5 minutes more (watch closely).



5. Slice olives & serve

While **flatbread** bakes, thinly slice **olives**.

Transfer **veggie flatbread** to a cutting board and sprinkle **olives** over top. Cut into wedges and serve. Enjoy!



6. Make it picky-eater proof

If someone at the table doesn't like one of these ingredients, top the flatbread as you please. Make it half veggie and half plain cheese, add crumbled sausage, or whatever you like!