



Turkish Beef Lahmajoun Flatbread

with Red Pepper & Walnut Muhammara



30min



2 Servings

Lahmajoun is so delicious it's the national dish of not one but two countries—Armenia and Turkey! This flatbread is known to be the Middle East's version of pizza. We use naan as a quick-to-prepare hack instead of fresh dough as the base for this flatbread and top it with baharat spiced grass-fed ground beef. Roasted red peppers and toasted walnuts make a rich relish topping, and sour cream adds a cooling drizzle on top.

What we send

- 2 oz walnuts ¹⁵
- 1 medium yellow onion
- garlic
- 10 oz pkg grass-fed ground beef
- ¼ oz baharat spice blend ¹¹
- 2 naan breads ^{1,3,6,7}
- 2 (4 oz) roasted red peppers
- ¼ oz fresh parsley
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1050kcal, Fat 62g, Carbs 83g, Protein 43g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Spread **walnuts** out on a rimmed baking sheet; place on upper oven rack while oven preheats until nuts are fragrant and lightly toasted, 5-7 minutes (watch closely as ovens vary).

Finely chop **onion**. Finely chop **2 teaspoons garlic**.



4. Bake flatbreads

Bake **flatbreads** on upper oven rack until **beef** is browned and cooked through, and flatbreads are crisp, 10-15 minutes (watch closely).

Allow flatbreads to sit on baking sheet for 2 minutes before transferring to plates or a cutting board.



2. Season beef

In a medium bowl, use your hands or a wooden spoon to fully combine **beef, baharat spice blend, chopped garlic, all but ¼ cup of the chopped onions** (save rest for step 5), and **1 teaspoon salt**.



5. Make muhammara topping

While **flatbreads** bake, coarsely chop **roasted red peppers**, then chop to combine **roasted red peppers, parsley leaves and stems, walnuts, remaining onions, and a pinch each of salt and pepper**; transfer to a medium bowl. Stir in **2 tablespoons oil** and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



3. Assemble flatbreads

Transfer **walnuts** to a cutting board. Place **naan** on same baking sheet. Spread **beef mixture** on top of each piece of naan in an even layer, leaving a 1-inch border.



6. Finish & serve

In a small bowl, slightly thin **all of the sour cream** by adding **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.

Serve **beef flatbreads** drizzled with **sour cream** and topped with **red pepper-walnut muhammara**. Enjoy!