# MARLEY SPOON



# **Turkish Beef Lahmajoun Flatbread**

with Red Pepper & Walnut Muhammara





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 (1 oz) walnuts 1
- 1 red onion
- garlic
- 10 oz pkg grass-fed ground beef
- ¼ oz baharat spice blend <sup>2</sup>
- 2 naans 3,4,5,6
- 2 (4 oz) roasted red peppers
- ¼ oz fresh parsley
- 2 (1 oz) sour cream <sup>4</sup>

# What you need

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

#### **Tools**

rimmed baking sheet

#### **Allergens**

Tree Nuts (1), Sesame (2), Egg (3), Milk (4), Soy (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 1130kcal, Fat 60g, Carbs 93g, Protein 46g



# 1. Prep ingredients

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

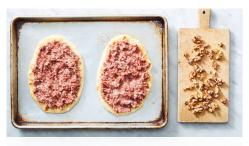
Spread **walnuts** out on a rimmed baking sheet; place on upper oven rack while oven preheats until nuts are fragrant and lightly toasted, 5-7 minutes (watch closely as ovens vary).

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



## 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**.



### 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.



### 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.



# 5. Make muhammara topping

While flatbreads bake, coarsely 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.



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!