



Mediterranean Flatbread with Olives & Feta

& Cucumber-Tomato Salad



30-40min



2 Servings

Aromatic herbs. Briny olives. Bright red onions. Melty mozzarella. Tangy feta. No you're not dreaming, they all come together on this Greek-inspired flatbread. Top it all off with a lemony cucumber and tomato salad for a touch of crunch and a fresh finish to this delightfully savory ode to the flavors of the Mediterranean. Pair with a crisp glass of Greek white wine and enjoy every bite.

What we send

- 1 lb pizza dough ¹
- 1 red onion
- ¼ oz fresh parsley
- 3¾ oz mozzarella ²
- 1 oz Kalamata olives
- ¼ oz Italian seasoning
- 2 oz feta ²
- 1 lemon
- 1 cucumber
- 2 plum tomatoes

What you need

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

Tools

- box grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 38g, Carbs 122g, Protein 38g



1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Let **dough** come to room temperature. Halve and thinly slice **half of the red onion** (save rest for own use). Finely chop **parsley leaves**, discarding stems. Coarsely grate **mozzarella** on the large holes of a box grater. Roughly chop **olives**.



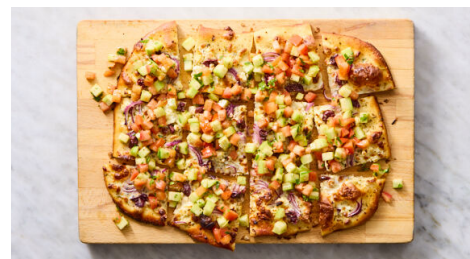
4. Assemble salad

Meanwhile, zest **½ teaspoon lemon** and squeeze **1 tablespoon juice** into a medium bowl. Peel and dice **cucumbers**, removing and discarding seeds. Core **tomatoes**, then cut into ¼-inch pieces. To bowl with lemon zest and juice, add **2 tablespoons olive oil**. Add **cucumber, tomato, and parsley**; toss to coat. Season with **salt and pepper** to taste.



2. Prepare dough

Generously oil a rimmed baking sheet. On a **lightly floured** surface, stretch or roll **dough** into a rectangle (about 10x13-inches). If dough springs back, cover and let sit 5-10 minutes before rolling again. Transfer to prepared baking sheet.



5. Finish & serve

Transfer **flatbread** to a cutting board, cut into pieces, and top with **salad**. Enjoy!



3. Bake flatbread

Drizzle **dough** with **olive oil** and sprinkle with **1 teaspoon of Italian seasoning** and **a pinch of salt**. Top dough with **mozzarella, red onion, olives, and feta**. Bake **flatbread** on lower oven rack, until browned and bubbling, 12-18 minutes. Remove and set aside to cool.



6. Pizza stone instructions

Have a pizza stone you'd like to use? One hour before baking, preheat oven to 500°F with a pizza stone positioned on the center rack. Assemble flatbread on a well-floured pizza peel. Slide flatbread carefully onto stone and bake until crust is browned and cheese is bubbly and beginning to brown, rotating halfway through, 10-12 minutes.