

DINNERLY



Mediterranean Flatbread with Blistered Tomatoes & Spinach

 20-30min  2 Servings

Flatbread is code for "healthier-pizza-feels-in-less-time." And this one is no different with its crisp naan-bread base, two types of cheese, and loaded veggie top (complete with juicy, blistered tomatoes). It's a quick, crowd-pleasing way to get your fill of veggies. We've got you covered!

WHAT WE SEND

- 1 large pkg grape tomatoes
- 1 lemon
- 5 oz baby spinach
- 2 naans ^{1,2,3}
- 2 (1 oz) cream cheese ⁴
- $\frac{3}{4}$ oz Parmesan ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- rimmed baking sheet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 27g, Carbs 70g,
Protein 19g



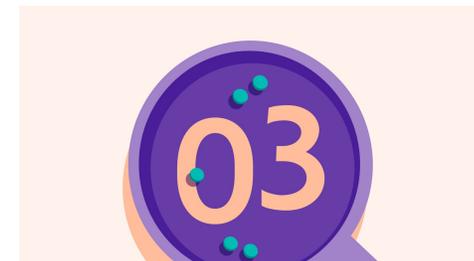
1. Prep ingredients

Peel and halve **1 large garlic clove**. Finely grate $\frac{1}{2}$ **teaspoon lemon zest**, then separately squeeze **4 teaspoons juice** into a medium bowl. Finely grate **Parmesan**, if necessary. In a small bowl, combine **all of the cream cheese, 2 teaspoons of the lemon juice, a pinch of salt, and a few grinds pepper**. Mash with a fork until smooth.



2. Broil tomatoes

Preheat broiler with top rack 6 inches from heat source and another in the lower third. On a rimmed baking sheet, toss $\frac{1}{2}$ of the **tomatoes, 1 teaspoon oil, $\frac{1}{4}$ teaspoon salt, and a few grinds pepper**. Broil on top rack until tomatoes are blistered and slightly browned, 4-5 minutes (watch closely). Transfer tomatoes to a plate; carefully wipe baking sheet clean.



3. Prep spinach

Reduce oven to 500°F. Roughly chop **spinach**. Into the medium bowl with **the remaining lemon juice**, whisk **1 tablespoon oil, all of the lemon zest, $\frac{1}{4}$ teaspoon salt, and a few grinds of pepper**. Add spinach, toss to coat, and set aside.



4. Bake flatbread

Place **naan** on same baking sheet. Rub one side of each naan with **cut-side of garlic**. Divide **cream cheese mixture** between the naan and spread to the edge, leaving $\frac{1}{2}$ -inch border. Sprinkle **3 tablespoons Parmesan** on top of each flatbread. Bake on bottom rack until cheese is melted and bubbly, 5-6 minutes.



5. Add toppings & serve

Top each **flatbread** with **some of the spinach, tomatoes, remaining Parmesan, and a drizzle of oil**. Enjoy!



6. Make it meaty!

Top these veggie flatbreads with some grilled chicken or shrimp if you'd like!