

Martha 100:

Vegetable Flatbread



1h



2 Servings

What we send

- 1 lb pizza dough ¹
- 3 oz quick-cooking polenta
- ¼ oz fresh rosemary
- 1 red onion
- ½ oz fresh sage
- ½ lb tomatillos
- 1 pkg grape tomatoes

What you need

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

Tools

- 2 rimmed baking sheets

Cooking tip

Flatbreads can be stored in an airtight container for up to 1 week.

Allergens

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

Nutrition per serving

Calories 0kcal

1. Prep dough

Divide dough into 2 balls. Transfer to a lightly greased rimmed baking sheet and cover with a towel. Allow dough to come up to room temperature, at least 30 minutes.

4. Top flatbreads

Brush surfaces of dough with oil; sprinkle with rosemary. Arrange onions, tomatillos, tomatoes, and sage leaves atop flatbreads, dividing evenly. Season with salt and pepper.

2. Prep ingredients

Preheat oven to 400°F with racks in the upper and lower third positions.

Remove and discard husk from tomatillos. Thinly slice 3 tomatillos, 4 tomatoes, and half the onion (use a mandoline if you have one). Pick rosemary leaves from stems and finely chop. Pick sage leaves; keep whole. In a small bowl, stir together ¼ cup each polenta and flour.

5. Bake flatbreads

Bake flatbreads on upper and lower racks until golden brown and crisp, rotating baking sheets from top to bottom halfway through baking, 17-20 minutes total. Transfer flatbreads to a wire rack to cool.

3. Roll dough

Lightly oil 2 rimmed baking sheets.

Dust work surface with polenta-flour mixture. Working with 1 piece at a time, roll each dough ball into an 8"x 17" oval, dusting with additional polenta-flour mixture as needed (dough should be very thin). Transfer each dough on the diagonal to prepared baking sheets.

6. Serve

Break or cut flatbreads into large pieces for serving. Enjoy!