

MARLEY SPOON



🔖 Cheesy Za'atar Manakish

with Hummus, Olives & Cornichons



20-30min



2 Servings

This Lebanese specialty is traditionally eaten for breakfast, but we love it any time of day! We cover pizza dough with za'atar and a creamy combo of mozzarella and feta, then bake to a golden, cheesy finish. A bright and fresh assortment of vegetables are served alongside to lighten the dish, with silky hummus for dipping.

What we send

- 1 cucumber
- 1 plum tomato
- ¼ oz fresh mint
- 3¾ oz mozzarella ¹
- 2 oz feta ¹
- 2 (¼ oz) za'atar spice blend ²
- 1 lb pizza dough ³
- 2 (2 oz) hummus ²
- 1 oz Kalamata olives
- 1 oz cornichon
- ½ lb pkg falafel

What you need

- olive oil
- all-purpose flour (for dusting) ³

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1080kcal, Fat 49g, Carbs 124g, Protein 42g



1. Prep ingredients

Preheat oven 500°F with a rack in the center. Peel **cucumber** if desired; cut into 2-inch batons. Cut **tomato** into wedges. Pick **mint leaves**; discard stems. Coarsely grate **mozzarella** and crumble **feta**; combine in a medium bowl.

Set aside ½ **teaspoon za'atar** for garnish. In a small bowl, stir together remaining za'atar and **2 tablespoons oil**.



4. Serve

Transfer **hummus** to a serving bowl, drizzle with **oil**, and sprinkle with **remaining za'atar**.

Serve **manakish** with **hummus**, **mint**, **olives**, **cornichons**, and **vegetables** for wrapping. Enjoy!



2. Assemble manakish

Lightly oil a rimmed baking sheet. On a **lightly floured** work surface, roll **dough** into a 12-inch circle; transfer to prepared baking sheet. Spread **za'atar-oil mixture** over dough, leaving a ½-inch border. Sprinkle **cheese mixture** over dough.



3. Bake

Bake **manakish** on center rack until **dough** is puffed and golden-brown and **cheese** is bubbling and browned in spots, 12-15 minutes. Transfer manakish to a cutting board.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!