



HARVEST VEGGIE FLATBREAD

 **SERVES 4**  **READY IN 15 MINS**

Pizza night just got gourmet. This crispy baked flatbread is topped with a colourful array of veggies, including golden squash and a sweet red beet sauce, and dotted with crumbly goat cheese for a tangy alternative to mainstream mozzarella.



DIRECTIONS



1. BAKE FLATBREAD

- Place flatbread directly on middle oven rack
- Bake until cheese is melted and crust is crispy and browned, 9-11 minutes
- Using tongs, remove from oven by sliding onto cutting board
- Let stand 2 minutes



2. PREP REMAINING INGREDIENTS

- Drain and rinse chickpeas
- Cut 1 cup tomatoes in half



3. TOSS SLAW

- Combine broccoli slaw, halved tomatoes and 1 cup chickpeas in a large bowl. Reserve remaining tomatoes and chickpeas* for another use.
- Drizzle slaw with 1/4 cup vinaigrette. Toss to coat.



4. SLICE AND SERVE

- Cut flatbread into 8 equal squares
- Divide flatbread and slaw among 4 serving plates

CHEF'S TIP

*Leftover chickpeas can make a crunchy afternoon snack or an ideal salad topper for next day's lunch. Pat dry and spread out on parchment paper-lined baking sheet. Drizzle with olive oil and season with salt and black pepper.

PRE-INSTRUCTION

Preheat oven to 450°F (230°C).

COOKING TOOLS

- Tongs
- Cutting Board
- Strainer
- Measuring cups
- Large bowl

IN THIS BUNDLE



NUTRITIONAL INFO

Makes 4 Servings | Serving size (266g)

Amount per serving:

Calories **320**

Total fat **11g**

Total Carbohydrate **44g**

Protein **12g**

Contains Egg, Fish, Milk, Peanut, Shellfish, Soy, Tree Nuts, Wheat. May also contain Crustaceans, Gluten, Mustard, Sesame Seeds.

