



Za'atar and Feta Flatbread with Spinach Salad and Sliced Almonds

VEGGIE 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.
Thank you for your understanding & happy cooking!



Zucchini



Shallot



Za'atar Spice



Flatbread



Feta Cheese



Baby Spinach



Cherry Tomatoes



Almonds, sliced



Balsamic Vinegar



Dijon Mustard



Honey

HELLO FETA

Creamy, salty, and the perfect finish for this Mediterranean inspired flatbread!

START HERE

- Before starting, preheat the oven to a high broil.
- Wash and dry all produce.

Bust Out

Baking Sheet, Large Non-Stick Pan, Measuring Spoons, Small Bowl, Whisk, Medium Bowl

Ingredients

	2 Person	4 Person
Zucchini	200 g	400 g
Shallot	50 g	100 g
Za'atar Spice	1 tbsp	2 tbsp
Flatbread	2	4
Feta Cheese	½ cup	1 cup
Baby Spinach	113 g	227 g
Cherry Tomatoes	113 g	227 g
Almonds, sliced	28 g	56 g
Balsamic Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Honey	1 ½ tbsp	3 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Arrange **flatbreads** on a baking sheet, top side-down. Broil in the **middle** of the oven until golden-brown, 1-2 min per side. (**TIP:** Keep an eye on flatbreads so that they don't burn!) Flip **flatbreads**, then set aside. Cut **zucchini** into ⅛-inch rounds. Halve **tomatoes**. Peel, then cut **shallot** into ¼-inch slices.



4. TOAST ALMONDS

While **flatbread** broils, wipe the same pan clean, then heat over medium. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. Remove pan from heat and set aside.



2. MAKE FILLING

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl) then **shallots** and **half the spinach**. Cook, stirring often, until **shallots** soften, 2-3 min. Toss **zucchini**, **half the za'atar** and ½ **tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



5. MAKE SALAD

Whisk together **mustard**, **vinegar**, **honey**, **remaining za'atar** and **2 tbsp oil** (dbl for 4 ppl) in the same medium bowl used in step 2. Season with **salt** and **pepper**. Reserve **2 tbsp dressing** (dbl for 4 ppl) in a small bowl. Set aside. Add **tomatoes** and **remaining spinach** to the **dressing**. Toss together.



3. ASSEMBLE FLATBREAD

Top **flatbread** with **spinach-shallot mixture**. Layer **zucchini** rounds on top. Crumble over **feta**. Broil in the **middle** of the oven, until **zucchini** is soft and **flatbread** is golden-brown, 8-10 min.



6. FINISH AND SERVE

Cut **flatbread** into squares, then divide between plates. Serve with **spinach-tomato salad**. Sprinkle **almonds** over salad and drizzle **reserved dressing** over **flatbread**.

Dinner Solved!