



broccoli rabe & chickpea flatbread

cook time:

15

prep time:

15

featured product:

SUPERGREENS!

a delicious flatbread recipe loaded with our nutritious SUPERGREENS!, broccoli rabe & protein packed chickpeas! mediterranean diet friendly and a great dish to share with friends!



ingredients

4 servings

2 packed cups **organicgirl? SUPERGREENS! ?**

1 small bunch broccoli rabe, trimmed

½ cup greek yogurt

1 tablespoon fresh lemon juice

fine sea salt and black pepper

2 large whole wheat naan

1 (15oz) can chickpeas, drained, rinsed, and patted dry

1 tablespoon olive oil

½ teaspoon red pepper flakes

flaky sea salt

substitutions

? substitute with **baby spinach**

directions

1. preheat oven to 450°F. bring a large saucepan of water to a boil, add broccoli rabe, and blanch until just tender, about 3 minutes. drain well.

<https://iloveorganicgirl.com/wp-content/uploads/2019/03/Broccoli-Rabe-Chickpea-STEP-1-v2.mp4>

2. in a small bowl mix together yogurt, lemon juice, and salt and pepper to taste. set aside.

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3. place naan on a large baking sheet. top with greens, broccoli rabe, and chickpeas.

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4. drizzle with oil, sprinkle with pepper flakes and flaky salt, and bake until crisp and browned, about 10 minutes.

<https://iloveorganicgirl.com/wp-content/uploads/2019/03/Broccoli-Rabe-Chickpea-STEP-4-v2.mp4>

5. cut into wedges, drizzle with yogurt.

<https://iloveorganicgirl.com/wp-content/uploads/2019/03/Broccoli-Rabe-Chickpea-STEP-5-v2.mp4>

6. serve immediately and enjoy!

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