broccoli rabe & ricotta flatbread

cook time:	prep time:	featured product:
20	**15**	**SUPERGREENS!**

if you're looking for some new flavor, look no further than this broccoli rabe & ricotta flatbread recipe! this unique and easy recipe is perfect for an appetizer or quick holiday meal. creamy ricotta and fresh herbs mingle deliciously. naan topped with our protein-packed SUPERGREENS! give you a boost of healthy greens. this recipe is so convenient to make that it's even great for unexpected guests!

ingredients

4 servings

2 packed cups **organicgirl? SUPERGREENS!** ?
2 tablespoons olive oil, divided
1 small bunch broccoli rabe, trimmed
8 ounces ricotta
1 tablespoon minced fresh parsley
1 teaspoon minced fresh thyme zest of 1 small lemon
¼ teaspoon fine sea salt
¼ teaspoon black pepper
2 large whole wheat naan
½ teaspoon red pepper flakes
flaky sea salt

substitutions

? *substitute with* **baby spinach**

directions

1. preheat oven to 450°F.

2. in a medium skillet heat 1 tablespoon oil over medium. add broccoli rabe and sauté until just tender, 6-8 minutes.

3. in a medium bowl stir together ricotta, parsley, thyme, lemon zest, salt, and pepper.

4. place naan on a large baking sheet. top with SUPERGREENS! and rabe and place spoonful’s of ricotta on top. drizzle with 1 tablespoon oil, sprinkle with pepper flakes and flaky salt, and bake until crisp and browned, about 10 minutes.