seared flank steak & spinach flatbreads



cook time:	prep time:	featured product:
25	**20**	**POWERHOUSE SPINACH BLEND**

change up your meals with this seared flank steak & spinach flatbreads recipe. this easy but impressive flatbread will make the perfect appetizer for your next gathering, or a quick and satisfying holiday meal! pesto adds tons of flavor to this flatbread, while a bed of SUPER SPINACH! brings the greens you need to your plate. shave some parmesan on top for the ultimate flavor combo!

ingredients

4 servings

2 packed cups **organicgirl© POWERHOUSE SPINACH BLEND** ? , plus more for topping
8 ounces flank steak
¾ teaspoon fine sea salt, divided
¼ teaspoon black pepper
1 tablespoon preferred vegetable oil
½ cup grated parmesan (2 ounces), plus more for serving
? cup toasted walnuts
1 garlic clove, roughly chopped
½ cup pesto
2 tablespoons olive oil, divided
1 pound prepared pizza dough

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 450°F. lightly oil a large baking sheet.

2. sprinkle steak with ½ teaspoon salt and pepper. in a large skillet heat oil over high. cook steak, turning once, until seared on both sides and cooked to desired degree of doneness, about 4 minutes per side. set aside.

3. in a food processor combine spinach, parmesan, walnuts, garlic, and ¼ teaspoon salt. pulse until finely grounded, then add ½ cup olive oil slowly with machine running, until very smooth.

4. stretch out dough as thin as possible and place on baking sheet. bake until golden and crisp, about 15 minutes.

5. top crust with pesto, then sprinkle with more spinach. thinly slice steak and place on top of flatbread, and garnish with parmesan shavings.