

# Fairy Tale Eggplant & Spinach Flatbreads

with Warm Green Bean & Tomato Salad

To make these satisfying, vegetarian flatbreads, we're layering on a trio of tasty toppings: creamed spinach, sautéed fairy tale eggplants and tangy feta cheese. After toasting the flatbreads in the oven, we're finishing them off with a drizzle of lemon oil—simply olive oil infused with lemon zest. A warm salad of snappy green beans and juicy cherry tomatoes dressed with piquant lemon juice, garlic and ginger brings out the flatbreads' bright seasoning.

## Blue Apron Wine Pairings

Viña Libertad Malbec, 2015

Sebastián San Martín Malbec, 2014



## Ingredients

- 2 Pieces Naan Bread
- ½ Pound Green Beans
- 4 Ounces Multicolored Cherry Tomatoes
- 3 Fairy Tale Eggplants
- 2 Cloves Garlic
- 1 Lemon
- ¾ Pound Spinach

## Knick Knacks

- 2 Tablespoons Crème Fraîche
- 1 1-Inch Piece Ginger
- ¼ Cup Crumbled Feta Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings | **Calories:** about 620 per serving

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes



1



### Prepare the ingredients & make the dressing:

Preheat the oven to 425°F. Wash and dry the fresh produce. Cut the eggplants into ¼-inch-thick rounds. Snap off and discard the stem ends of the green beans. Halve the tomatoes. Peel and mince the garlic and ginger. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. In a large bowl, combine **half the garlic, half the ginger and the juice of all 4 lemon wedges**; season with salt and pepper to taste.

2



### Make the creamed spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes per batch, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down to release as much liquid as possible; discard the liquid. Transfer to a cutting board and finely chop. Transfer the chopped spinach to a bowl; stir in the **crème fraîche, remaining garlic and ginger and up to half the red pepper flakes**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste. Wipe out the pan.

3



### Cook the eggplants:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **eggplants** in a single, even layer. Cook, turning halfway through, 3 to 4 minutes per side, or until lightly browned and softened. Season with salt and pepper to taste. Transfer to a bowl. Wipe out the pan.

4



### Assemble & bake the flatbreads:

Lightly oil a sheet pan. Place the **bread** on the prepared sheet pan. Evenly top with the **creaméd spinach, cooked eggplants and cheese**; season with salt and pepper. Bake 10 to 12 minutes, or until the bread is golden brown and crispy. Remove from the oven; transfer to a cutting board.

5



### Cook the green beans:

While the flatbreads bake, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened. Add **as much of the remaining red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Transfer to the bowl of **dressing**.

6



### Make the salad & plate your dish:

While the flatbreads continue to bake, add the **tomatoes** to the bowl of **cooked green beans and dressing**; stir to combine and season with salt and pepper to taste. To make the lemon oil, in a bowl, combine the **lemon zest and 1 teaspoon of olive oil**; season with salt and pepper to taste. Drizzle as much of the lemon oil as you'd like over the **baked flatbreads** (you may have extra oil). Cut the flatbreads in half and divide between 2 dishes. Serve with the salad on the side. Enjoy!