



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!

<https://iloveorganicgirl.com/wp-content/uploads/2019/03/Broccoli-Rabe-Chickpea-STEP-6-v2.mp4>