



broccoli rabe & ricotta flatbread

cook time:
20

prep time:
15

featured product:
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.