

RECIPE | TOMATOES

# RAINBOW FLATBREAD

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flavor



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Recipe created by *Megan Hutson*



INGREDIENTS

## FOR THE FLATBREAD TOPPINGS:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 1** Pure Flavor® Orange Sweet Bell Pepper, chopped
- 1** head of broccoli, chopped
- 1** purple onion, chopped
- 8 oz** almond milk cream cheese
- 8 oz** hummus
- 1** can pizza sauce

## FOR THE FLATBREAD:

- 4 cups** cassava flour
- 1 ½ cups** warm water
- ¼ cup** olive oil
- 2 tsp** baking powder
- 1 tsp** salt

DIRECTIONS

- 1** Mix dry ingredients for the flatbread in a large bowl. Add olive oil and mix with a spatula until clumps form. Slowly pour in warm water and mix until a ball forms.
- 2** Heat an 8-inch pan over medium heat. While pan is heating, separate the dough into 12 balls and place on parchment paper. Once the pan is hot, flatten 1 dough ball and cook 2 minutes on each side. Repeat with the remaining balls of dough.
- 3** Once flatbreads are cooled, add toppings and serve.



**35 min**

**10 min** | **25 min**  
PREP. | COOKING



**6**



**easy**