



RECIPE | TOMATOES

RAINBOW FLATBREAD



35 min

10 min
PREP.

25 min
COOKING



6



easy



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.