MIDDLE EASTERN CAULIFLOWER FLATBREAD

This crispy curried flatbread is jam-packed with unexpected flavors. A satisfying Jif® Squeeze creamy peanut butter curry spread over grilled flatbread topped with za'atar-roasted cauliflower, peppers and pickled onions. Finished fresh with pomegranate seeds and lemon zest.

Servings: 5
Prep Time: 20 minutes
Cook Time: 5-10 minutes

Ingredients

FOR THE SPREAD, YIELDS 2 1/2 CUPS

2 cups Jif Squeeze Creamy Peanut Butter

1/2 cup unsweetened coconut milk

2 tablespoons curry seasoning

1/4 teaspoon kosher salt

10 cups, cauliflower, bite-sized florets

1 tablespoon + 2 teaspoons za'atar seasoning

5 tablespoons olive oil

1 1/4 teaspoons kosher salt

1 1/4 teaspoon black pepper

2/3 tablespoon roasted red bell peppers, julienned

5 tablespoons pomegranate seeds

Zest of 3 lemons

5 tablespoons pickled red onion slices

1 tablespoon + 2 teaspoons fresh cilantro, chopped

Directions

1. Preheat oven to 400°F.

2. For the curry spread, combine all ingredients in a mixer fitted with the paddle attachment and mix until uniform. Reserve refrigerated for up to 5 days.

3. Season cauliflower florets with all za'atar seasoning, olive oil and salt. Roast at 400°F until cauliflower starts to brown and becomes crispy.

4. Top each grilled flatbread with ½ cup of curry spread, 2 cups roasted cauliflower and 2 tablespoons roasted red bell pepper strips.

5. Bake flatbreads at 400°F until hot and flatbread bottom is crispy.

6. Fresh out of the oven, garnish each flatbread with 1 tablespoon of pomegranate seeds, zest of ½ of a lemon, 1 tablespoon of pickled red onion slices and 1 teaspoon of fresh cilantro.

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