

Roasted Zucchini Flatbread with Hummus, Arugula, Goat Cheese, and Almonds



Recipe courtesy of Food Network Kitchen

Total: 45 min

Prep: 15 min

Cook: 30 min

Ingredients:

4 small zucchini, cut into 1/2-inch thick rounds (about 1 1/2 pounds)
2 tablespoons olive oil
Kosher salt
4 round, pocketless whole-grain pita
1/3 cup prepared hummus
1/4 cup crumbled goat cheese
2 cups baby arugula
1/4 cup chopped almonds
1 lemon, quartered, for serving

Directions:

1 1. Preheat the oven to 400 degrees F. Place the zucchini on a baking sheet. Drizzle with the olive oil, then sprinkle with 1 teaspoon salt; mix well and spread to 1 layer. Roast until browned and very tender, about 30 minutes, stirring halfway through.

2 2. Warm the pita on a grill or griddle until nicely toasted, but still soft, and spread each with 1 heaping tablespoon hummus. Top each piece with 1 tablespoon crumbled goat cheese, 1/4 of the roasted zucchini, about 1/2 cup baby arugula, and 1 tablespoon coarsely chopped almonds. Serve with a lemon wedge.



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