FOOD BANK
OF NORTHEAST GEORGIA

CHICKPEA FLORENTINE FLATBREAD

Ingredients

- **2 Tbsp.** extra-virgin olive oil
- **3 Tbsp.** unsalted butter, divided
- **1 (15-oz.)** can chickpeas, rinsed, drained
- **¼ teaspoon** Kosher salt
- **¼ teaspoon** Freshly ground black pepper
- **4** cloves garlic, coarsely chopped
- **2 Tbsp.** all-purpose flour
- **Additional ¼ teaspoon** salt
- **1 1/2 cups** half & half
- **10 oz.** Spinach
- **2 oz**. Parmesan, finely grated
- **6 oz.** shredded whole-milk mozzarella
- **2 (12" x 6")** store-bought or homemade flatbread

Instructions

- **Step 1:** Preheat oven to 400°. In a large skillet over medium-high heat, heat oil and 1 tablespoon butter just until butter begins to brown. Add chickpeas and cook, stirring occasionally, until golden and crispy, 5 to 8 minutes; season with ¼ tsp salt and pepper. Transfer to a paper towel-lined plate; set aside.

- **Step 2:** Reduce heat to medium-low. In same skillet over medium heat, melt remaining 2 tablespoons butter. Add garlic and cook, stirring, until fragrant and very lightly golden, 1 to 2 minutes. Add flour and cook, stirring constantly, until mixture bubbles up and appears lightly golden, about 1 minute more.

- **Step 3:** Add cream and bring mixture to a low simmer. Add spinach, ¼ tsp salt and cook, stirring constantly, until wilted, about 5 minutes. Stir in Parmesan until melted; season with salt and pepper. Add Chick Peas to spinach mixture.

- **Step 4:** Divide spinach mixture between flatbreads. Top with mozzarella.

- **Step 5:** Bake flatbreads until cheese is bubbly, about 15 minutes