



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
DAVE'S RECIPE BOX

# ZAATAR FLAT BREADS WITH CHORIZO, ROASTED VEGETABLES, RICOTTA AND ROCKET PESTO



PREP  
**10 min**



COOK  
**25 min**



SERVES  
**4**

## INGREDIENTS:

- > 120g Chorizo
- > 4 x Zaaatar Flat Breads
- > 360g Ricotta
- > 190g Rocket Pesto
- > 1 Red Onion
- > 1 Asparagus Bunch
- > 1 Broccolini Bunch
- > 1 Tomato
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil
- > ½ Tbsp Caramelised Balsamic Vinegar

# METHOD - GET COOKING!



1

**Preheat the oven** to 200°C.

**Peel and finely slice** the onion into wedges. Place the onions on a lined baking tray, drizzle olive oil and caramelised balsamic vinegar.

**Cook** in the preheated oven for 12-15 minutes until caramelised and brown.

2

**Bring a BBQ, griller or a large frying pan to a high heat.** Remove the bottom ends off the asparagus and broccolini, finely slice the chorizo and set aside.

**Once BBQ is hot, cook the chorizo slices** for 3 minutes and set aside. Then cook the asparagus for approximately 4 minutes while turning, remove and set aside.

**Repeat with the broccolini until they are a vibrant green and charred.** Remove from the heat and set aside.

3

**Slice the tomato into ½ cm slices.**

**Spread 1 Tbsp of the ricotta onto the Zaatar flat breads, then ½ Tbsp of the rocket pesto.** Place 2-3 slices of tomato, then spread the green vegetables, caramelised onions and finish with the chorizo.

**Place on a baking tray and cook** for 12 minutes, remove from the oven and serve hot with some fresh lemon juice.

## CHEF'S TIPS FOR COOKING AND LEFTOVERS...

- Use leftover pesto on a bruschetta or a chicken pasta.
- Use leftover ricotta on a toast with prosciutto and tomato or just tomato and basil.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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