



**READY TO COOK**  
BY HARRIS FARM

# ZAATAR TOASTED PITA WITH PAPRIKA HUMMUS, ROASTED BROCCOLI AND ROASTED TOMATOES



PREP  
**5 min**



COOK  
**15 min**



SERVES  
**4**

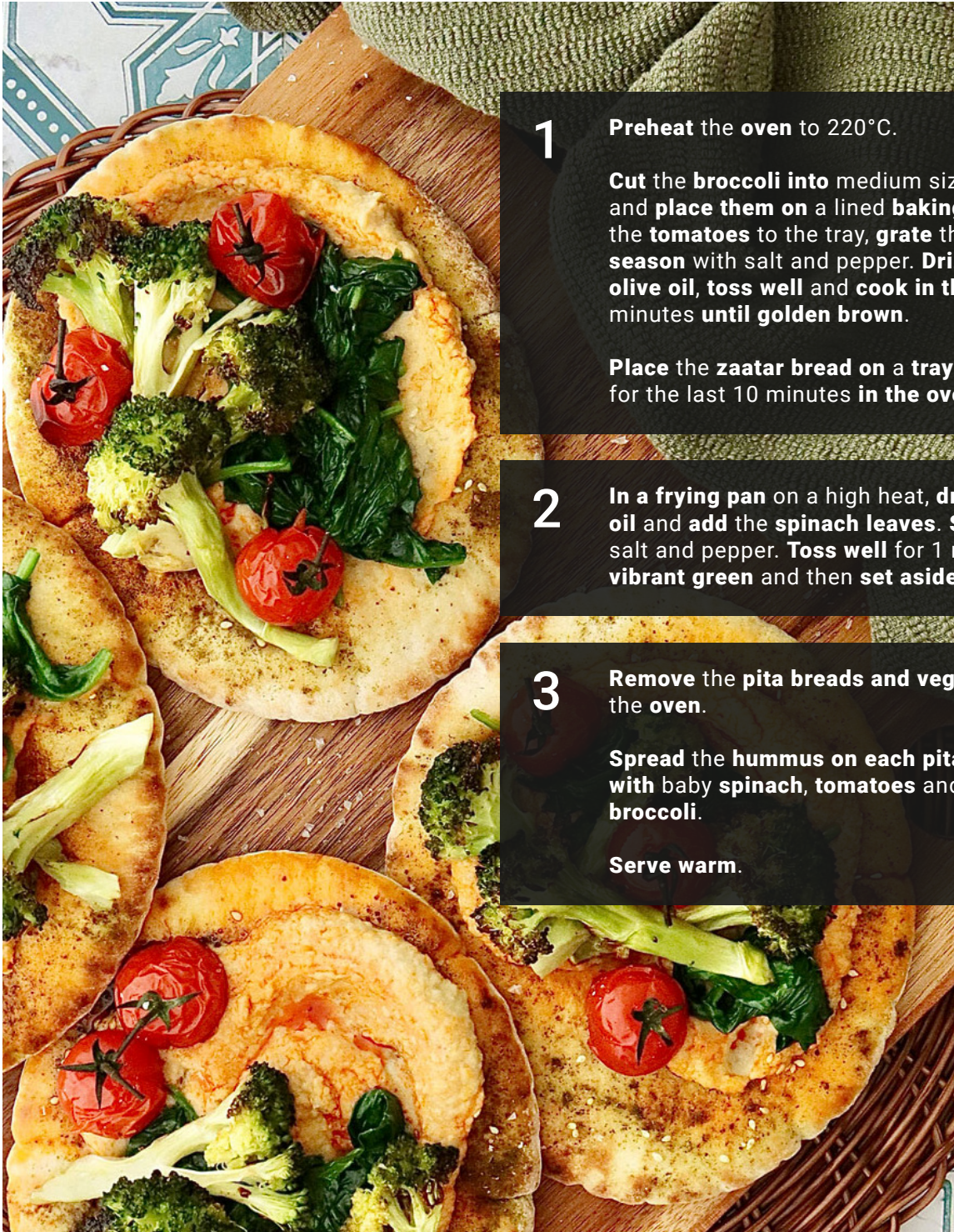
## INGREDIENTS:

- > 4x Zaatar Flat Bread
- > 1 Broccoli Head
- > 2 Garlic Cloves
- > 200g Cherry Tomatoes
- > 270g Smoked Paprika Hummus
- > 120g Baby Spinach

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD - GET COOKING!



1

**Preheat the oven to 220°C.**

**Cut the broccoli into medium size florets and place them on a lined baking tray. Add the tomatoes to the tray, grate the garlic and season with salt and pepper. Drizzle with olive oil, toss well and cook in the oven for 15 minutes until golden brown.**

**Place the zaatar bread on a tray and warm up for the last 10 minutes in the oven.**

2

**In a frying pan on a high heat, drizzle olive oil and add the spinach leaves. Season with salt and pepper. Toss well for 1 minute until vibrant green and then set aside.**

3

**Remove the pita breads and vegetables from the oven.**

**Spread the hummus on each pita bread. Top with baby spinach, tomatoes and roasted broccoli.**

**Serve warm.**

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

- There won't be any leftovers this time!

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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