

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

by Simply Creative Chef Rob Scott

## Ingredients:

- 4 small zucchini, cut into 1/2 inch thick rounds (about 1 1/2 lb.)
  - 2 tbsp. olive oil
  - kosher salt
- 4 round flat bread
- 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. Preheat the oven to 400 degrees. Place the zucchini on a baking sheet. Drizzle with the olive oil, then sprinkle with 1 tsp. salt. Mix well and spread to 1 layer. Roast until browned and very tender, about 30 minutes, stirring halfway through.
2. Warm the flatbread on a grill or griddle until nicely toasted, but still soft, and spread each with 1 heaping tbsp. hummus. Top each piece with 1 tbsp. crumbled goat cheese, 1/4 of the roasted zucchini, about 1/2 cup baby arugula and 1 tbsp. coarsely chopped almonds. Serve with a lemon wedge.