

# Rosemary Socca Flatbread with Goat Cheese &

Serves 2

## Lemony Arugula

Prep Time: 25-30 minutes

Socca is a savory pancake made from chickpea flour that's traditionally sold as street food in Nice, France. Here we take it a step further and use it as the base of a pizza.

### Shopping List:

#### Produce

- 2 sprigs rosemary
- 2 cloves garlic
- ¼ red onion
- 1 tomato
- 2 cups arugula
- ½ lemon

#### Grocery

- 1 cup chickpea flour
- olive oil

#### Refrigerated

- ¼ cup goat cheese
- ¼ cup pesto (store bought or homemade)

### Recipe:

- 2 sprigs rosemary, leaves removed and roughly chopped
- 2 cloves garlic, minced
- ¼ red onion, thinly sliced
- 1 tomato, thinly sliced
- 2 cups arugula
- ½ lemon, juiced
- 1 cup chickpea flour
- olive oil
- ¼ cup goat cheese
- ¼ cup pesto (store bought or homemade)

1. Whisk together chickpea flour, 1 cup water, 1 tsp salt, and 1 tsp pepper until free of any clumps of flour. Stir in 1 tbsp olive oil, rosemary, and garlic. Cover with a kitchen towel and let sit on the counter while you let the oven preheat.
2. In a cold oven, place a medium cast iron or oven-safe nonstick skillet and preheat to 450.
3. When oven is hot, carefully remove skillet and add 2 tbsp oil, swirling it in the pan to completely cover the bottom. Place back in the oven for a minute or so to heat oil.
4. Remove from oven again and add socca batter (be careful here, as it may spatter). Bake for 15-20 minutes, or until center and edges are brown and the sides are pulling away from the pan.
5. Meanwhile, toss arugula with the juice of the lemon, salt & pepper, and a drizzle of olive oil.
6. Remove socca from oven and switch to broil. Top with pesto, tomato, onion, and crumbled goat cheese. Broil for a few minutes until the cheese starts to brown.
7. Let the socca cool in the pan for a few minutes, then cut into wedges and top with lemony arugula.

### Cooks Tips:

- We went with goat cheese and arugula, but experiment with your own toppings. Any pizza toppings would be great.
- This is also a fantastic dish to make as an appetizer for company. Since it's gluten-free and can be vegetarian or vegan, it's easy to modify it to accommodate food preferences.