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Lamb and Arugula Flatbreads with Tahini Drizzle

INGREDIENTS:

- For Lamb mixture:
- 1 pound ground lamb
- 1 small onion, minced
- 2 cloves garlic, minced
- 3 tablespoons tomato paste
- 3/4 teaspoon ground cumin
- 3/4 teaspoon ground coriander
- 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/2 teaspoon salt
- 3 tablespoons chicken broth
- For Tahini Drizzle:
- 1/2 cup non fat Greek yogurt
- 3 tablespoons tahini
- 1 clove garlic, crushed
- 1 tablespoon freshly squeezed lemon juice
- 4-5 tablespoons hot water
- salt to taste
- For Flatbread:
- 1 1/4 ounce package active dry yeast
- 1 teaspoon sugar
- 1 cup warm water, (110-115 degrees)
- 1 1/2 teaspoons salt, divided
- 2 1/2 tablespoons olive oil, divided
- 3 large handfuls fresh arugula

METHOD:

1. Cook lamb in a large sauté pan over medium-high heat, breaking up with a spoon as you cook, until meat is browned. Drain off most of fat. Return meat with a little fat to heat. Reduce heat to medium-low. Add onions and garlic and cook, stirring occasionally, until onion is soft, about 5-8 minutes. Add spices and tomato paste. Cook, stirring continuously, until tomato paste has darkened, about 2-3 minutes. Add broth and stir well. Remove from heat and cool. (Can be made 1-2 days ahead. Refrigerate until ready to cook flatbreads)

2. Meanwhile, make tahini drizzle. Mix yogurt, tahini, garlic, lemon juice, and hot water until you have a good consistency. Add more water as necessary. Season to taste with salt. Refrigerate until ready to use (Can be made 1-2 days ahead).

3. About 2 hours before you are ready to bake the flatbreads, stir yeast and sugar into warm water until dissolved. Let stand for 5 minutes or until foamy. Mix together flour and salt in a large bowl. Add yeast mixture and 1 tablespoon olive oil. Mix well. Knead on a floured surface for 5 minutes (alternatively, mix in a stand mixer, then using the dough hook, knead on medium-low for about 7 minutes). Place dough in a large oiled bowl and turn to coat. Cover with plastic wrap and allow to rise in a warm place until doubled in bulk, about 1 1/2 hours (when you poke the dough with a finger, it should leave an indentation).

4. Preheat oven to 500. Punch down dough and divide into two pieces. If you have pizza pans with holes in them, spread out dough into each pan using your fingertips until it is as thin as it can get without breaking. If using a pizza stone you will likely need to do one flatbread at a time--sprinkle some cornmeal on your pizza paddle (or a piece of parchment), then spread out dough. Brush top of dough with 1/2 tablespoon extra virgin olive oil. Place pans in oven (or transfer to pizza stone). Cook until crust is lightly golden, about 6 minutes. Remove pans (or if using pizza stone, transfer to work surface). Cover each hot crust with half of meat mixture. Return to oven and bake for about 3 minutes, just until meat is heated through.

5. Remove hot flatbreads from oven. Quickly top each with half of the arugula. Using a small whisk or a spoon, generously drizzle tahini sauce on each flatbread. Cut and serve immediately. Serve with extra tahini sauce on side.

SERVINGS: 4

SOURCE: Julie Wern

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