

Recipe Name **Socca Flatbread with Pesto and Summer Vegetables**

Ingredients:

- 1 cup chickpea flour
- 1 cup water
- 2 Tbsp. olive oil
- 2 garlic cloves, minced
- 1 tsp. onion powder
- ½ tsp. sea salt/kosher salt
- ¼ cup pesto (store bought or one of the pestos on my site)
- Summer vegetables of choice (summer squash, marinated artichoke hearts, tomato slices, mushrooms, roasted red peppers, etc.)
- Optional: fresh arugula for the top

Directions

1. In a bowl, whisk the chickpea flour, salt, onion powder and garlic. Add 2 Tbsp. of olive oil and the water and mix to combine. Set aside to rest at room temperature for 30 minutes.
2. While the batter is resting, preheat the oven to broil with a rack positioned 8" from the heating element. Place a 10" cast iron (if you don't have cast iron, any oven proof skillet will work) skillet into the oven and allow it to heat up with the oven.
3. Once the skillet is hot, carefully pull it out using mitts. It will be VERY hot! Pour in 1 Tbsp of avocado oil and swirl around in the pan to coat. Pour batter into the pan and return the pan to the oven. Baking for 8 minutes until the socca is set and the edges are browning. Remove from oven and reduce heat to 425.
4. Spread pesto over top of socca, just about to the edge, followed by the vegetables in a pretty pattern. Return socca to oven and bake for another 8-10 minutes until the socca is crisp. Remove from oven and sprinkle with sea salt while still hot. Let cool for a few minutes before cutting into 2" pieces. Optional, serve with fresh arugula on top.