

## **Argentine Black Bean Flatbread with Chimichurri Drizzle** **(Serves 4)**

1 red bell pepper  
1 tablespoon cornmeal  
Cooking spray  
Whole wheat pizza dough  
1 ½ cups black bean spread (we like Trader Joe's brand)  
½ cup finely grated fresh Parmesan cheese  
¼ cup chopped fresh parsley  
¼ cup chopped fresh cilantro  
2 tablespoons olive oil  
1 tablespoon fresh lemon juice  
2 teaspoons minced garlic

Preheat broiler.

Cut bell pepper in half lengthwise; discard seeds and membranes. Place pepper halves, skin side up, on a foil lined baking sheet; flatten with hand. Broil 12 minutes or until blackened. Place in a Ziploc bag; seal. Let stand 10 minutes then peel and cut into 16 strips. Set aside.

Reduce oven temperature to 450°

Sprinkle cornmeal over a baking sheet coated with cooking spray. Set aside.

Roll out pizza dough and place on prepared baking sheet. Spread 1 ½ cups black bean spread over dough and sprinkle with parmesan cheese. Bake at 450° for 13 minutes or until crust browns and cheese is bubbly. Let cool 10 minutes.

Combine parsley, cilantro, olive oil, lemon juice and garlic in a small bowl. Drizzle parsley mixture over cheese. Cut flatbread into 16 squares and garnish each with bell pepper strip.