

Creamy Walnut and Roasted Grapes Flatbreads

Ingredients

- 4 flatbreads, such as [these homemade ones](#), or a premade-naan would work nicely
- Olive oil, for cooking
- 2 cups seedless grapes
- 2 large shallots
- Several sprigs of fresh rosemary
- Black pepper, to taste
- ½ cup raw cashews, softened*
- ¼ cup vegan yogurt
- 1 small clove of garlic
- ½ tsp. salt, plus more for sprinkling
- 1 ½ tsp. apple cider vinegar
- ½ cup raw walnuts pieces

Steps

1. If you are making your flatbreads from scratch, do so first. I used half a batch of my [4-ingredient flatbreads](#) here, and they worked wonderfully. You can also use pre-made or frozen vegan naan, or grill some pizza crust if you prefer. Before you begin, also soften your cashews.

2. Preheat the oven to 450°F (230°C). Place your grapes in a large roasting pan. Peel and slice your shallots into half-moon shapes. Add them to the roasting pan, and drizzle with a tablespoon or so of olive oil and season with a nice sprinkle of salt and pepper, along with your rosemary sprigs. Once up to temperature, place the roasting pan in the oven and roast for 20 minutes, taking it out once in the middle and mixing the grapes around. Once roasted, remove from the oven, but leave the heat on.

3. While you roast your grapes, make your creamy sauce. Place your softened cashews, vegan yogurt, salt, apple cider vinegar, garlic, and 2 tbsp. of water in a blender, and blend until smooth, stopping to scrape down the sides if needed. This might taste a little salty, but it will work well to offset the sweetness of the grapes.

4. Assemble your flatbreads for baking. On the bread slather a layer of your creamy sauce. Add a quarter of the grape and shallot mixture to each of the four flatbreads.



Finish with couple tablespoons of the walnut pieces. Place your flatbreads on a two baking sheets. Bake for another 10 minutes until the edges of the flatbreads are golden and crispy. Remove from the oven, slice, and serve.

* Tips for softening cashews: There are a few ways to soften your cashews, so they blend smoother and more evenly. You can either soak them in water overnight, place them in a pot on the stove and boil for 20 minutes, or pressure cook them in your instant pot for 10 minutes. Once soft, drain the liquid.