



## Fast! Smoked Salmon Pitza

with Mustardy Spinach Salad



under 20min



2 Servings

Coming together in just 20 minutes, this light and healthful meal also delivers big on flavor. Delicate strips of smoked salmon rest on crispy pita bread that we schmear with lemon-dill cream cheese. We quick pickle sweet shallots to top the pitzas along with briny capers, fresh dill, and a sprinkle of everything bagel seasoning. Sweet baby spinach salad in a lemon-Dijon vinaigrette is the perfect bright and fresh side.



## What we send

- 4 (1 oz) cream cheese <sup>7</sup>
- 1 lemon
- ¼ oz fresh dill
- 1 shallot
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 pkt Dijon mustard <sup>17</sup>
- 3 oz baby spinach
- ¼ oz everything bagel seasoning <sup>11</sup>
- 3 oz smoked salmon <sup>4</sup>
- 1 oz capers <sup>12</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- microplane or grater
- medium skillet

## Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 690kcal, Fat 47g, Carbs 49g, Protein 21g



### 1. Prep ingredients

Let **cream cheese** soften.

Finely grate **1 teaspoon lemon zest** into a medium bowl. Squeeze **2 teaspoons juice** into a small bowl. Cut remaining lemon into wedges.

Pick **dill fronds** from stems and chop; discard stems. Thinly slice **half the shallot** (save rest for own use). Add shallots to a second small bowl with **half the lemon juice** and **a pinch of salt**. Let sit until step 5.



### 4. Make salad

In a large bowl, mix to combine **Dijon mustard**, **remaining lemon juice**, and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**. Add **spinach** and toss to coat.



### 2. Blend cream cheese

To bowl with **lemon zest**, add **cream cheese** and **half of the chopped dill**; stir to combine and season to taste with **salt** and **pepper**.



### 5. Assemble & serve

Spread **cream cheese** over the surface of the **pitaz**. Sprinkle **everything bagel seasoning** around the edges. Top with **smoked salmon**. Garnish with **remaining dill**, **pickled shallots**, and **capers**. Serve **pitazas** alongside **salad** with **extra lemon wedges**.



### 3. Fry pitas

Heat **2 tablespoons oil** in a medium skillet over medium until shimmering. Add **1 pita** and cook until browned and slightly crisp, 30–60 seconds per side. Transfer to a paper towel-lined surface to cool. Repeat with **remaining pita**, adding more oil as needed.



### 6. Serve

Enjoy!