

DINNERLY



Loaded Hummus Pizza with Feta, Roasted Peppers & Zucchini

 20-30min  2 Servings

You know that feeling when you first fall in love with a song, so you play it on repeat every hour of the day until you absolutely hate it and anyone that puts it on? K, well this quick, flavor-packed Mediterranean spin on pizza isn't like that. It'll be love at first bite. Then you'll miss it when it's gone. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 can chickpeas
- 4 oz roasted red peppers
- 1 zucchini
- 1 oz tahini ¹¹
- 2 Mediterranean pitas ^{1,6,11}
- 2 (1½ oz) pkgs feta cheese ⁷

WHAT YOU NEED

- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

- fine-mesh sieve
- rimmed baking sheet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 880kcal, Fat 56g, Carbs 73g, Protein 29g



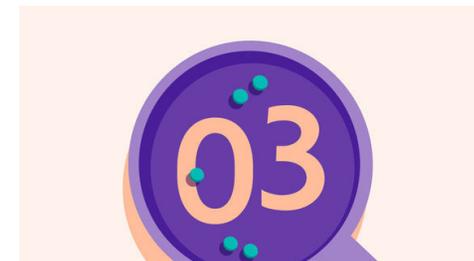
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Drain **chickpeas**, then rinse well. Coarsely chop **roasted red peppers**. Trim ends from **zucchini**, halve lengthwise, and thinly slice into half-moons.



2. Roast zucchini

Transfer **zucchini** to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on upper oven rack until tender and browned in spots, about 12 minutes. Remove from oven and transfer to a plate. Wipe off baking sheet and reserve for step 5. Switch oven to broil.



3. Season hummus & peppers

Meanwhile, transfer **chickpeas** to a medium bowl; mash with a fork or potato masher until mostly smooth. Add **tahini**, **chopped garlic**, **1 tablespoon vinegar**, **¼ cup oil**, and **2 tablespoons water**, mashing to combine; season with **salt** and **pepper**. In a small bowl, combine **roasted peppers** and **1 teaspoon each vinegar and oil**; season with **salt** and **pepper**.



4. Toast pitas

Generously drizzle **pitas** with **oil**, then season with **salt** and **pepper**. Transfer to reserved baking sheet. Broil on upper oven rack until lightly toasted on both sides, 1–2 minutes per side (watch closely as broilers vary).



5. Finish & serve

Spread **hummus** over **pitas**, then top with **zucchini**. Crumble **all of the feta** over top. Drizzle with **oil**. Broil on upper oven rack until warm, 1–2 minutes. Spoon **marinated peppers** over top. Enjoy!



6. Smooth finish!

We know you have the muscle for it, but we won't judge if you make things easier by puréeing the chickpeas in a food processor in step 3.