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20-Min: Red Pepper Flatbread

with Ricotta, Almonds & Spinach Salad





ca. 20min 2 Servings

This simple meal take its cues from a Spanish romesco sauce, which includes roasted red peppers and almonds. And a warm flatbread base slathered with ricotta is always the start of something good. So pony up to your dinner table with a glass of Cava and close your eyes—we think you'll find that you're suddenly transported to a sunny tapas bar in Barcelona. Go ahead...do it. We'll wait.

What we send

- 1 shallot
- 1 oz salted almonds 15
- 34 oz Parmesan 7
- 4 oz ricotta ⁷
- 2 (4 oz) roasted red peppers
- 2 Mediterranean pitas 1,6,11
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- · red wine vinegar (or white wine vinegar)

Tools

- · microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 40g, Carbs 77g, Protein 27g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Halve and thinly slice all of the shallot. Coarsely chop almonds. Finely grate **Parmesan**.

Meanwhile, in a small bowl, stir to combine ricotta, half of the Parmesan, 1 tablespoon oil, and 1/4 teaspoon each of salt and pepper.



4. Bake flatbreads

Bake **flatbreads** on center oven rack until crust is golden and crisp, 6-8 minutes (watch closely). Transfer to a cutting board, drizzle with oil, and sprinkle with 34 of the almonds.

While **flatbreads** bake, in a medium bowl, whisk to combine 1 tablespoon each of vinegar and oil and a pinch each of salt and pepper. Add remaining **shallots** and let sit for 5 minutes.



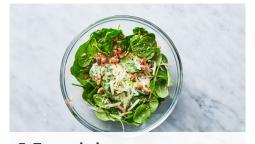
2. Sauté shallots & peppers

Heat 1 tablespoon oil in a medium skillet over medium-high. Add all but 2 tablespoons of the shallots and cook. stirring, until softened and beginning to brown, about 2 minutes. Add roasted peppers and season with salt and **pepper**. Cook, stirring, until peppers begin to brown in spots, 2-3 minutes.



Place **naan** directly on center oven rack and toast until barely crisp, 5-7 minutes (watch closely as ovens vary).

Arrange **naan** on a rimmed baking sheet and spread ricotta mixture over top of each naan. Top with sautéed peppers and shallots, and sprinkle lightly with salt and **pepper**.



5. Toss salad

Just before serving, add **spinach** and remaining Parmesan and almonds to bowl with shallots and dressing; toss to combine.

Cut **flatbreads** into wedges and serve with spinach salad alongside.



Enjoy!