



20-Min: Red Pepper Flatbread

with Ricotta, Almonds & Spinach Salad



ca. 20min



2 Servings

This simple meal takes 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
- ¾ 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 **¼ 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 **¾ 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.



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.



3. Toast naan

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**.



6. Serve

Enjoy!