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Summer Squash Mini Pizzas

with Cilantro-Almond Pesto & Salad





20-30min 2 Servings

They say we should eat the rainbow and this dish makes it happen! Red Fresno chiles are sautéed with sweet yellow squash, topped with a mozz-Parm combo, then baked to golden-brown perfection. The rustic pesto combines almonds, fresh cilantro, and garlic and is drizzled on the pizza for a vibrant pop of herbacious green.

What we send

- garlic
- 1/4 oz fresh cilantro
- 1 Fresno chile
- 2 yellow squash
- 1 oz salted almonds 15
- 2 Mediterranean pitas 1,6,11
- 3¾ oz mozzarella ⁷
- 34 oz Parmesan 7
- 1 head lettuce

What you need

- · olive oil
- · kosher salt & ground pepper
- white wine vinegar ¹⁷

Tools

- medium skillet
- rimmed baking sheet
- box grater

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 55g, Carbs 55g, Protein 29g



1. Prep ingredients

Preheat broiler with a rack in the top position. Finely chop 1 teaspoon garlic. Pick 1 tablespoon cilantro leaves from stems, then reserve remaining leaves and stems for step 2. Remove stem and seeds from chile, then thinly slice (half or all, depending on heat preferences). Trim ends from squash, halve lengthwise, then thinly slice.



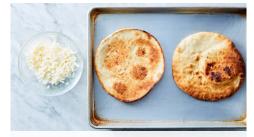
2. Assemble pesto

Finely chop almonds, remaining cilantro leaves and stems, and ½ teaspoon of the chopped garlic together (pulse pesto ingredients in a food processor, if desired). Transfer to a medium bowl. Stir in 2 tablespoons oil. Season to taste with salt and pepper.



3. Assemble pizzas

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **squash**, **sliced chile** (half or all depending on heat preference), and **remaining chopped garlic**. Season with **a pinch each of salt and pepper**. Cook, stirring frequently, until lightly browned and tender, 4–5 minutes. Remove skillet from heat.



4. Toast pita & grate cheese

Brush **pitas** all over with **oil**. Transfer to a rimmed baking sheet. Broil until lightly browned on one side, 1-2 minutes (watch closely, as broilers vary). Remove from oven, then flip pita over. Return to oven and broil 30 seconds more. Coarsely grate **all of the mozzarella** and **Parmesan** on the large holes of a box grater.



5. Assemble pizzas

Divide **cheese** between **pizzas**. Top with **squash** and **chiles**. Drizzle with **oil**, and season with **a pinch each of salt and pepper**. Broil on top oven rack until cheese is melted and browned in spots, 3-4 minutes (watch closely, as broilers vary).



6. Finish & serve

In a medium bowl, whisk to combine 1½ teaspoons vinegar and 1 tablespoon oil. Season to taste with salt and pepper. Tear lettuce leaves into bite-sized pieces, then add to vinaigrette and toss gently to coat. Spoon almond pesto over pizzas, then cut into wedges. Garnish pizzas with remaining whole cilantro leaves. Enjoy!