

DINNERLY



Asparagus & Spinach Pitzza

with Ricotta & Parmesan

 ca. 20min  2 Servings

A pitzza is what you get when a pita and a pizza get together. The crisp pita is the start, and this one is topped with lots of good-for-you veggies, including asparagus and spinach. There's also some decadent-for-you stuff, like creamy ricotta and nutty grated Parmesan. Oh yeah...and a gleaming fried egg front and center, ready to spread some of that rich egg yolk all over the top. We've got yo...

WHAT WE SEND

- ½ lb asparagus
- ¾ oz Parmesan ⁷
- 4 oz ricotta ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 3 oz baby spinach

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 2 large eggs ³

TOOLS

- box grater or microplane
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 32g, Carbs 49g, Protein 29g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop ½ **teaspoon garlic**. Trim or snap bottom 2 inches from **asparagus**, then thinly slice on an angle. Finely grate **Parmesan**.

In a small bowl, combine **ricotta**, **half of the chopped garlic**, and **1 teaspoon oil**. Season to taste with **salt** and **a few grinds of pepper**.



4. Fry eggs & serve

Add **1 tablespoon oil** to same skillet, then reduce heat to medium. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges are light brown and crispy and whites are just set, 1–2 minutes. Cover skillet and cook until yolks are just set, about 1 minute.

Serve **pizzas** topped with **egg** and sprinkle with **salt**, **pepper**, and **remaining Parmesan**. Enjoy!



2. Toast pitas

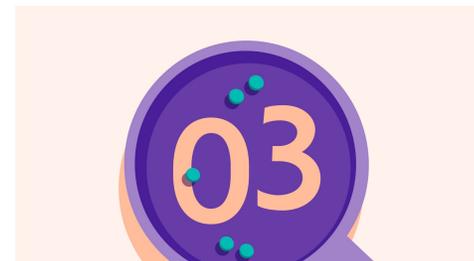
Generously brush **pitas** with **oil**. Transfer to a rimmed baking sheet.

Broil on top oven rack until lightly browned, about 2 minutes (watch closely as broilers vary). Flip and sprinkle with ½ **cup of the Parmesan**. Broil until edges are browned and cheese is melted, 1–2 minutes. Transfer to plates. Spread **ricotta** over top.



5. ...

What were you expecting, more steps?



3. Cook veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **asparagus** and **a pinch each of salt and pepper**. Cook until crisp-tender, 3–4 minutes. Add **spinach** and **remaining chopped garlic**. Cook until spinach is wilted and garlic is fragrant, about 1 minute. Season to taste with **salt** and **pepper**. Divide veggies between **pitas**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!