

# DINNERLY



## Ricotta Flatbreads with Fresh Corn & Grape Tomatoes



ca. 20min



2 Servings

Did you guys know that we're magicians? In just 20 minutes, we transformed a perfect summer day into this ricotta flatbread piled high with broiled tomatoes, corn, scallions, and a sprinkle of Parm. Abracadabra! We've got you covered!

### WHAT WE SEND

- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 ear of corn
- 2 scallions
- 1 pkg grape tomatoes
- 4 oz ricotta <sup>7</sup>
- garlic
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- microplane or grater

### ALLERGENS

Wheat (1), 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 530kcal, Fat 21g, Carbs 66g,  
Protein 23g



#### 1. Toast pitas

Preheat broiler with a rack in the upper third.

Place **pitas** on a rimmed baking sheet and lightly drizzle both sides with **oil**. Broil on upper oven rack until toasted, 1–2 minutes per side (watch closely as broilers vary).



#### 2. Prep ingredients

Shuck **corn**, discarding any strings; remove corn kernels from cob.

Finely grate **Parmesan**, if necessary.

Trim ends from **scallions** and cut into 1-inch pieces.

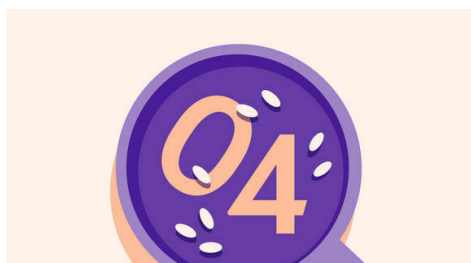
Finely chop **2 teaspoons garlic**.



#### 3. Broil veggies

Transfer **pitas** to a cutting board. Place **tomatoes** and **corn** on one side of same baking sheet. Toss with **chopped garlic**, **1 tablespoon oil**, and a **pinch each of salt and pepper**.

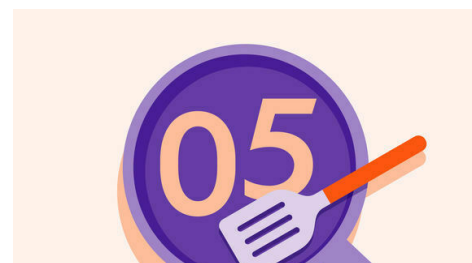
Broil on upper oven rack until lightly charred, 2–3 minutes. Shake baking sheet and add **scallions** to open side. Broil until veggies are charred and softened, about 2 minutes more.



#### 4. Assemble

While **veggies** broil, spread **ricotta** over each **pita** and sprinkle **some of the Parmesan** over top.

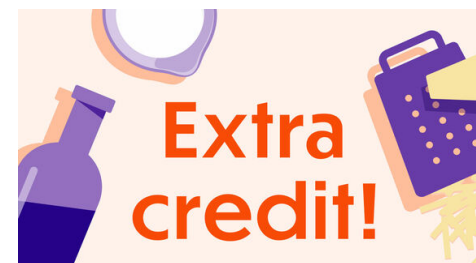
Divide **tomato and corn mixture** evenly between each pita and top with **scallions**. Sprinkle with **remaining Parmesan**. Transfer to same baking sheet.



#### 5. Melt cheese & serve

Return **pitas** to upper oven rack and broil until **cheese** is just melted and starting to brown, 30–60 seconds (watch closely).

Cut **ricotta flatbreads** into wedges and serve. Enjoy!



#### 6. Level it up

For more depth of flavor and sweetness, mix a little honey, olive oil, salt, and pepper into the ricotta before spreading it over the pitas.