



20-Min: Asparagus & Ricotta Flatbread

with Mint & Crispy Fried Egg



20-30min



2 Servings

Fast and fresh—we really stepped up the deliciousness factor with this weeknight-friendly flatbread. Crisp, toasted naan are the perfect base for creamy ricotta cheese and lightly charred asparagus and shallots. We top the flatbread with a fried egg for a hit of protein (and the yolk makes for a luxe sauce) and fresh mint. But the best part is the homemade garlic chips! It adds a nutty, garlicky bite without overpowering it.

What we send

- ½ lb asparagus
- 1 red onion
- garlic
- ¾ oz Parmesan ⁷
- 2 naans ^{1,6,11}
- 1 lemon
- 4 oz ricotta ⁷
- 1 pkt crushed red pepper
- ¼ oz fresh mint

What you need

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

Tools

- microplane or grater
- 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 680kcal, Fat 30g, Carbs 72g, Protein 30g



1. Prep ingredients

Preheat broiler with a rack in the top position.

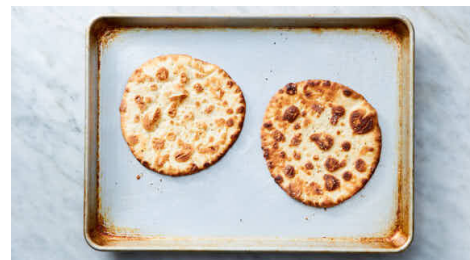
Trim and discard tough ends from **asparagus**, then cut crosswise into 3-inch pieces. Thinly slice **½ cup onion** and separate into rings. Thinly slice **1 large garlic clove**.

Finely grate **Parmesan**.



4. Season ricotta

Meanwhile, finely grate **½ teaspoon lemon zest** into a medium bowl, then add **ricotta** and **Parmesan**; stir with a fork to combine. Season to taste with **salt** and **pepper**; set aside until ready to serve.



2. Toast naan

On a rimmed baking sheet, lightly brush both sides of each **naan** with **oil**, and sprinkle **a pinch each of salt and pepper**. Broil on top oven rack, flipping once, until crisp and browned, 1-3 minutes per side (watch closely as broilers vary). Transfer to a cutting board.



5. Fry eggs

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **garlic** and **crushed red pepper** (to taste); cook until fragrant and garlic is golden, 30 seconds. Transfer to a small heatproof bowl. Heat **½ tablespoon oil** in same skillet over medium. Crack **2 large eggs** into skillet; cook, undisturbed, until whites are set, edges crispy, and yolks still runny, 2-3 minutes.



3. Broil asparagus & onions

Carefully add **asparagus** and **sliced onions** to same baking sheet. Drizzle lightly with **oil** and season with **salt** and **pepper**. Broil on top oven rack, stirring occasionally, until tender and browned in spots, 4-5 minutes (watch closely).



6. Assemble & serve

Spread **seasoned ricotta** over **toasted naan** and scatter **asparagus** and **onions** over. Top with a **fried egg** and drizzle **seasoned oil** over, if desired. Tear **half of the mint leaves** (save rest for own use) and sprinkle over **flatbreads**. Enjoy!