

DINNERLY



Summer Squash & Ricotta Pizzas

with Sun-Dried Tomato & Parsley Pesto

 20-30min  2 Servings

When the moon hits our eye, like a big pizza pie, that's amore! We've got you covered!

WHAT WE SEND

- 2 oz sun-dried tomatoes ⁵
- 2 yellow squash
- ¼ oz fresh parsley
- 4 Mediterranean pitas ^{1,3,4}
- 4 oz ricotta ²
- ¾ oz Parmesan ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- microplane or grater
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (2), Sesame (3), Soy (4), Sulphites (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 44g, Carbs 86g, Protein 30g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Finely chop **sun-dried tomatoes**. Finely grate **Parmesan**, if necessary. Pick **parsley leaves** from stems, then finely chop leaves; discard stems.

Trim and discard ends from **squash**, then cut in half lengthwise. Lightly brush cut sides with **oil**; season to taste with **salt and pepper**.



4. Make filling & bake pizza

In a medium bowl, stir to combine **ricotta**, **remaining Parmesan and garlic**, and **1 teaspoon oil**; season to taste with **salt and pepper**.

Flip **pitas** and top with **ricotta mixture**, leaving a ¼-inch border around the edge. Bake on top oven rack until pitas are crisp on the bottom and ricotta is golden and bubbly, 2–4 minutes (watch closely).



2. Roast squash

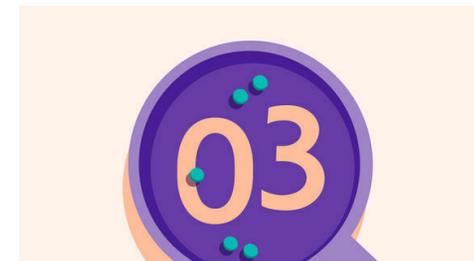
Place **squash**, cut-side up, on a rimmed baking sheet. Broil on top oven rack, flipping once, until tender and browned in spots, 4–7 minutes (watch closely as broilers vary).

Transfer to a cutting board and cut into ¼-inch thick half moons; reserve baking sheet. Preheat oven to 450°F.



5. Serve

Serve **ricotta pizzas** topped with **roasted summer squash** and **parsley pesto**. Cut into wedges, if desired. Enjoy!



3. Make pesto & toast pita

In a small bowl, stir to combine **sun-dried tomatoes**, **parsley**, **2 tablespoons of the Parmesan**, **½ teaspoon chopped garlic**, and **¼ cup oil**. Season to taste with **salt and pepper**.

Brush both sides of **pitas** with **oil**, then place on reserved baking sheet. Bake on top oven rack until golden and crisp underneath, 3–5 minutes.



6. Spice it up!

Add a drizzle of chili oil or a sprinkle of crushed red pepper flakes for a spicy kick!