



## Squash & Kale Flatbreads

with Spicy Garlic Oil



30-40min



2 Servings

Forks and knives will be required for this loaded flatbread. We heaped it up with sweet butternut squash, caramelized onions, and hearty kale. Pitas and creamy ricotta make for the perfect base and a refreshing orange salad ties it all together. Don't forget to drizzle some of that spicy garlic oil on top to turn it into a real party.

## What we send

- ½ lb butternut squash
- 1 medium red onion
- 1 bunch curly kale (use half)
- garlic (use 1 large clove)
- 1 orange
- 1 container ricotta <sup>1</sup>
- 2 Mediterranean pitas <sup>2,3,4</sup>
- crushed red pepper

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)

## Tools

- rimmed baking sheet
- small skillet

### Allergens

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

### Nutrition per serving

Calories 750kcal, Fat 40g, Carbs 84g, Protein 21g



### 1. Prep vegetables

Preheat oven to 425°F with a rack in the center. Cut the **butternut squash** into ½-inch pieces. Halve, peel, and thinly slice **all of the onion**.



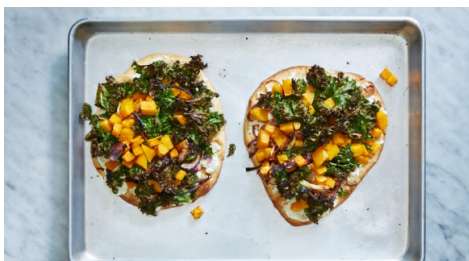
### 2. Roast vegetables

On a rimmed baking sheet, toss **squash** and **¾ of the onions** with **1 tablespoon oil**, and season with **a pinch each salt and pepper**. Roast on center oven rack until squash is almost tender and onions are golden, about 20 minutes.



### 3. Prep ingredients

Remove and discard stems from **half of the kale** and tear into bite-size pieces (save rest for own use). Peel and thinly slice **1 large garlic clove**. Using a sharp knife, cut away peel from **orange**, removing all of the white pith. Cut orange crosswise into rounds.



### 4. Bake flatbreads

Scrape **roasted squash and onion** into a large bowl, add **kale**, **1 teaspoon oil**, and **a pinch of salt**, and toss lightly to combine. Divide **ricotta** among the **pitas**; spread to cover each surface. Season with **salt** and **pepper**. Transfer pitas to same baking sheet and top with squash mixture. Bake on center oven rack until pitas are golden and crispy on the bottom, 10-15 minutes.



### 5. Make spicy garlic oil

Meanwhile, in a small skillet, combine **garlic**, **crushed red pepper** (half to all depending on heat preference) and **3 tablespoons oil**. Cook over medium heat, swirling pan, until fragrant, about 2 minutes. Transfer to a small heatproof bowl.



### 6. Make salad & serve

In a medium bowl, whisk **½ tablespoon vinegar** with **1 tablespoon of the spicy garlic oil**. Add **orange slices** and **remaining onion** to the bowl, and toss to combine; season to taste with **salt** and **pepper**. Cut **flatbreads** into wedges and serve with **orange salad** alongside, and **remaining spicy garlic oil** for drizzling over top. Enjoy!