



Red Pepper Flatbread

with Ricotta, Almonds & Spinach Salad



ca. 20min



2 Servings

This simple meal takes its cues from a Spanish romesco sauce, which includes roasted red peppers and almonds. And a warm flatbread base slathered with ricotta is always the start of something good. So pony up to your dinner table with a glass of Cava and close your eyes—we think you'll find that you're suddenly transported to a sunny tapas bar in Barcelona. Go ahead...do it. We'll wait.

What we send

- 3 oz shallot
- 1 oz smoked almonds ^{6,15}
- $\frac{3}{4}$ oz piece Parmesan ⁷
- 2 naan breads ^{1,3,6,7}
- 1 container ricotta ⁷
- 3 oz baby spinach

What you need

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

Tools

- box grater
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 46g, Carbs 84g, Protein 28g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Halve, peel, and thinly slice **all of the shallot**. Pat **roasted peppers** dry, then cut into thin strips. Coarsely chop **almonds**. Coarsely grate **Parmesan** on the large holes of a box grater.



2. Sauté shallots & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the shallots** and cook, stirring, until softened and beginning to brown, about 2 minutes. Add **roasted peppers**, and **$\frac{1}{4}$ teaspoon each salt and pepper**. Cook, stirring, until peppers begin to brown in spots, 2-3 minutes. Remove from heat.



3. Toast naan

Place **both naan** directly on center oven rack and toast until barely crisp, 5-7 minutes (watch closely as ovens vary). Meanwhile, in a small bowl, add **ricotta**, **half of the Parmesan**, **1 tablespoon oil**, and **$\frac{1}{4}$ teaspoon each salt and pepper**, stir to combine.



4. Assemble flatbreads

Arrange **naan** on a rimmed baking sheet and spread with **ricotta mixture**. Top with **sautéed peppers and shallots**, and sprinkle lightly with **salt and pepper**. Bake on center oven rack until crust is golden, 6-8 minutes. Transfer to a cutting board, drizzle with **oil**, and sprinkle with **$\frac{3}{4}$ of the almonds**.



5. Make dressing

While flatbreads bake, in a medium bowl, whisk to combine **1 tablespoon vinegar**, **1 tablespoon oil**, and a **pinch each salt and pepper**. Add **remaining shallots** and let sit for 5 minutes.



6. Finish & serve

Just before serving, add **spinach** and **remaining Parmesan and almonds** to bowl with **shallots and dressing**; toss to combine. Cut **flatbreads** into wedges and serve with **spinach salad** alongside. Enjoy!