MARLEY SPOON

Mediterranean Grilled Pitzas

with Asparagus & Zucchini

30-40min 2 Servings

The only equipment you'll need for this recipe is a piping hot grill or grill pan. Asparagus and zucchini are grilled and placed on a charred and fluffy pita with a layer of creamy goat cheese spread on the bottom to hold it all together. Fresh dill scattered on top and a vibrant spinach salad are refreshing touches.

What we send

- ½ lb asparagus
- 1 zucchini
- 4 oz ricotta [1]
- 2 oz feta [1]
- ¼ oz dried oregano
- ¼ oz fresh dill
- 2 Mediterranean pitas [2,3,4]
- 5 oz baby spinach

What you need

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

Tools

- grill or grill pan

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 700kcal, Fat 44g, Carbs 54g, Protein 24g

1. Prep vegetables

Preheat grill to high, if using. **Oil** the grates. Trim bottom 2 inches from **asparagus** and halve any thick spears lengthwise. Trim ends from **zucchini** and cut on an angle into ¼-inch thick pieces. Toss asparagus and zucchini with **2 tablespoons oil** and season with **salt** and **pepper**.

2. Grill vegetables

Heat a grill pan over high, if using. Place **asparagus** and **zucchini** on the grill and cook, flipping once or twice, until charred in spots and tender, 6–8 minutes (watch closely).

3. Make ricotta spread

Meanwhile, in a medium bowl, mash together **ricotta** and **feta**. Season with **salt and a few grinds of pepper**.

4. Prep dressing

In a large bowl, whisk **1 tablespoon vinegar**, **½ teaspoon dried oregano**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Pick **dill fronds** from stems and coarsely chop (discard stems).

5. Finish pitzas

Brush **pitas** on both sides with **oil**; grill on one side until soft and lightly charred, about 1 minute. Transfer to a cutting board grilled side-up; spread **ricotta mixture** to the edges. Halve **asparagus spears** crosswise. Top cheese with **grilled veggies**; return to the grill. Cover, cook until warmed through and lightly charred on bottom, 1–2 minutes (watch closely).

6. Finish & serve

Add **spinach** to **dressing** and toss to coat. Garnish **pitzas** with **dill** and drizzle with **olive oil**. Cut in half and serve with **salad** alongside. Enjoy!