

DINNERLY



Loaded Hummus Pizza with Feta & Zucchini



20-30min



2 Servings

You know that feeling when you first fall in love with a song, so you play it on repeat every hour of the day until you absolutely hate it and anyone that puts it on? K, well this quick, flavor-packed Mediterranean spin on pizza isn't like that. It'll be love at first bite. Then you'll miss it when it's gone. We've got you covered!

WHAT WE SEND

- 4 oz roasted red peppers
- 1 zucchini
- 2 Mediterranean pitas ^{2,3,4}
- 2 oz feta ¹
- 4 (2 oz) hummus ²

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

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 620kcal, Fat 38g, Carbs 58g,
Protein 20g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Coarsely chop **roasted red peppers**. Trim ends from **zucchini**, halve lengthwise, and thinly slice into half-moons.



2. Roast zucchini

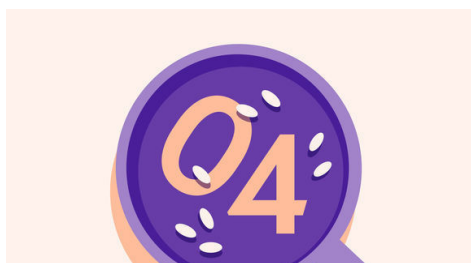
Transfer **zucchini** to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on upper oven rack until tender and browned in spots, about 12 minutes. Remove from oven and transfer to a plate. Wipe off baking sheet and reserve. Switch oven to broil.



3. Prep peppers & toast pita

Meanwhile, in a small bowl, combine **roasted peppers** and **1 teaspoon each vinegar and oil**; season with **salt** and **pepper**.

Generously drizzle **pitas** with **oil**, then season with **salt** and **pepper**. Transfer to reserved baking sheet. Broil on upper oven rack until lightly toasted on both sides, 1–2 minutes per side (watch closely as broilers vary).



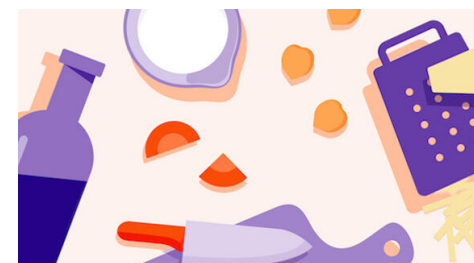
4. Finish & serve

Spread **hummus** over **pitas**, then top with **zucchini**. Crumble **feta** over top. Drizzle with **oil**. Broil on upper oven rack until warm, 1–2 minutes. Spoon **marinated peppers** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!