

# DINNERLY

## Summer Flatbreads with Corn & Cherry Tomatoes



ca. 20min



2 Servings

### WHAT WE SEND

- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 container ricotta <sup>7</sup>
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 1 oz scallions
- 1 container grape tomatoes
- garlic
- 1 ear of corn

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet

### ALLERGENS

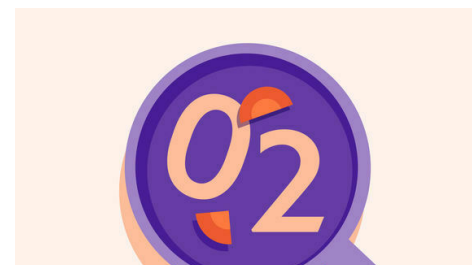
Wheat (1), Soy (6), Milk (7), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING



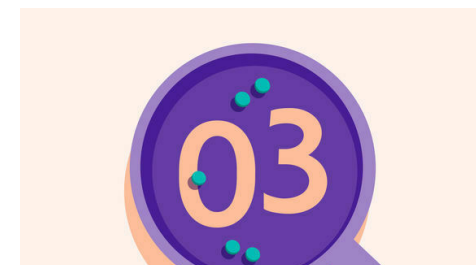
#### 1. Toast pita

Preheat broiler with rack in upper third. Lightly drizzle both sides of pita with oil and place on rimmed baking sheet. Transfer to upper oven rack and broil until toasted, 1–2 minutes per side (watch carefully as broilers vary).



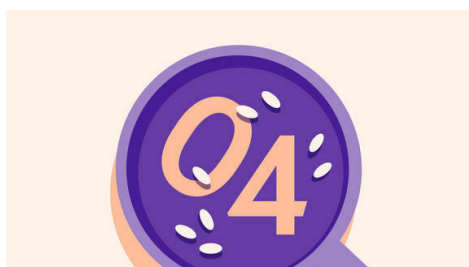
#### 2. Prep veggies

Meanwhile, remove corn kernels from cob. Finely grate parmesan. Cut scallions into 1-inch pieces. Finely chop 2 teaspoons garlic.



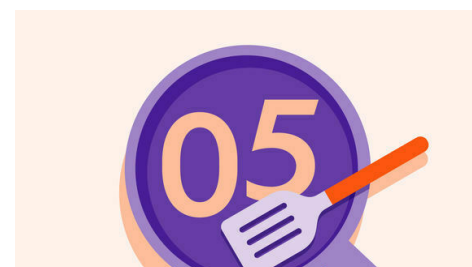
#### 3. Broil veggies

Transfer pitas to cutting board. Place tomatoes and corn on one side of same rimmed baking sheet. Toss with garlic, 1 tablespoon oil, and a pinch each of salt and pepper. Transfer to upper third oven rack and broil until charred, 2–3 minutes. Shake sheet tray and add scallions. Broil until everything is charred and softened, about 2 minutes more.



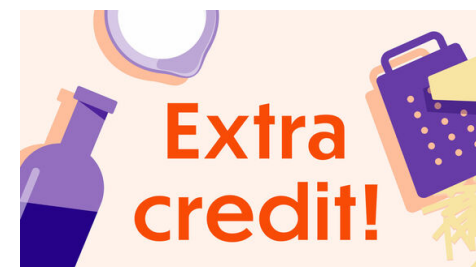
#### 4. Assemble

Meanwhile, spread half of the ricotta over each flatbread and top with sprinkling of parmesan. Divide tomato and corn mixture evenly between the two pitas and place scallions on top. Sprinkle with remaining parmesan. Transfer pitas to baking sheet.



#### 5. Heat & serve

Return to upper oven rack and broil until cheese is just melted and starting to brown, 30–60 seconds (watch carefully). Cut into wedges for serving. Enjoy!



#### 6.

**Extra credit!**