

# MARLEY SPOON



**FAST**

## Three-Cheese Sausage Flatbread

with Crisp Mixed Salad



20-30min



2 Servings

This crisp flatbread is made with the ultimate trio of cheeses—ricotta, mozzarella, and Parmesan —each adding a distinct texture and flavor to this party on a plate. The creamy ricotta adds a creaminess that balances the hot Italian sausage and sweet roasted red peppers. The mozzarella adds a melty layer of decadence, and Parm adds a nutty, savory richness. Served with a crisp romaine, cucumber...



## What we send

- ½ lb pkg uncased sweet Italian pork sausage
- mozzarella <sup>1</sup>
- Parmesan <sup>1</sup>
- plum tomatoes
- romaine heart
- 1 cucumber
- Mediterranean pita <sup>2,3,4</sup>
- roasted red peppers
- ricotta <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- skillet
- 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.

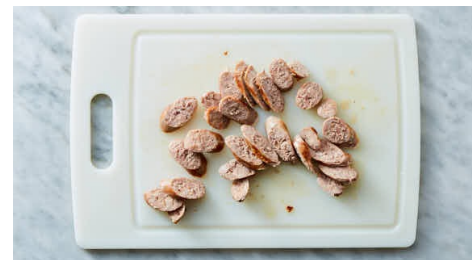
## Nutrition per serving

Calories 1380kcal, Fat 99g, Carbs 58g, Protein 63g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Coarsely grate **mozzarella** and **Parmesan** separately on large holes of a box grater. Prick **sausages** all over with a fork.



### 2. Cook sausages

Heat **1 tablespoon oil** in a medium skillet over medium heat. Add **sausages**, cover and cook, turning occasionally, until browned all over and cooked through, 8-10 minutes. Transfer to a cutting board to cool slightly. Cut into ½-inch thick slices.



### 3. Prep toppings

In a small bowl, season **ricotta** with a **generous pinch each salt and pepper**. Stir in **1 tablespoon oil** and **half each of the Parmesan and mozzarella**. Pat **roasted peppers** dry, then thinly slice.



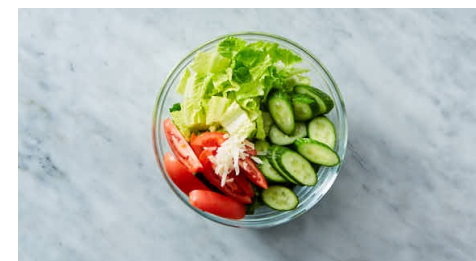
### 4. Assemble flatbreads

Spread **cheese** mixture evenly over **pitas**, then top with **sliced sausage and peppers**. Sprinkle with **remaining mozzarella** and transfer to an **oiled** rimmed baking sheet.



### 5. Bake flatbreads

Bake **flatbreads** on center oven rack until pitas are toasted and cheese is melted and bubbling, about 10 minutes.



### 6. Make salad & serve

Meanwhile, in a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season with **salt** and **pepper**. Peel **cucumber** if desired; thinly slice. Cut **tomato** into wedges. Cut **romaine** into 1-inch pieces; discard end. Add cucumbers, tomato, and lettuce to dressing. Add **remaining Parmesan** and toss. Cut **flatbread** into wedges and serve alongside **salad**. Enjoy!