

# DINNERLY



## Sausage & Ricotta Flatbread with Spinach & Garlic



ca. 20min



2 Servings

Here's our promise with this dinner: time saved and happy taste buds all around. Delicious doesn't mean complicated. At least not in our Dinnerly dictionary, and this meal proves it. A loaded Mediterranean style flatbread, topped with creamy ricotta, crumbled Italian sausage, spinach, garlic oil....aaaaand we put an egg on it. Just for added protein and runny yolk richness, aka liquid gold. We've got you covered!

## WHAT WE SEND

- garlic
- ½ lb pkg uncased sweet Italian pork sausage
- 5 oz bag baby spinach
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 container ricotta <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 2 large eggs <sup>3</sup>

## TOOLS

- medium nonstick skillet
- rimmed baking sheet

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 660kcal, Fat 32g, Carbs 40g, Protein 51g



### 1. Prep ingredients

Preheat broiler with a rack in the center.

Peel and thinly slice **1 large garlic clove**.

Halve each **sausage** lengthwise to remove from casing.



### 2. Cook garlic oil

Heat **garlic** and **2 tablespoons oil** in a medium nonstick skillet over medium-high. Cook, swirling skillet, until garlic is fragrant and golden, 2–3 minutes. Transfer garlic and **garlic oil** to a small heatproof bowl and season to taste with **salt** and **pepper**.



### 3. Cook sausage & spinach

Heat **1 teaspoon oil** in same skillet over medium-high. Add **sausage** and cook, breaking up into large pieces, until browned, about 5 minutes.

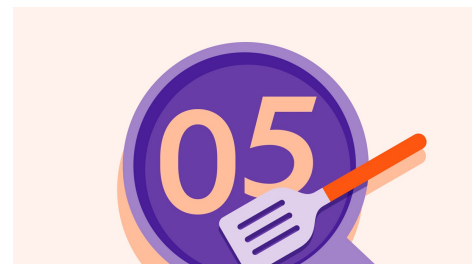
Add **spinach** and cover until wilted, about 2 minutes. Remove from heat and season to taste with **salt** and **pepper**.



### 4. Assemble flatbreads

Place **pitas** directly on center oven rack; broil until tops are crisp and browned, 1–2 minutes (watch closely). Remove from oven.

On the untoasted sides, spread **ricotta** to the edges; season to taste with **salt** and **pepper**. Transfer pitas to a baking sheet and top with **sausage-spinach mixture**, leaving a space in the center of each.



### 5. Broil & serve

Crack **1 egg** in the middle of each **pita** and season eggs with **salt** and **pepper**. Broil **flatbreads** on center oven rack until **egg white** is set, about 8 minutes (watch closely). Transfer to a cutting board and let sit about 2 minutes before cutting.

Serve **sausage and ricotta flatbread** with **garlic oil** drizzled over top. Enjoy!



### 6. Make it ahead!

You can make the major components of this meal—the sausage-spinach mixture and garlic oil—ahead of time. Hold the sausage-spinach mixture in the fridge and keep the garlic oil in a tightly covered container at room temp until you're ready to get going with dinner.