

DINNERLY



Veggie Flatbread Pizza

with Ricotta, Spinach & Peppers



20-30min



2 Servings

We've taken some of our favorite calzone ingredients (that's a stuffed pizza, if you needed reminding) and turned it into a veggie-heavy flatbread. Creamy ricotta is mixed with sautéed spinach, then topped with caramelized onions and red peppers. A drizzle of oil and sprinkle of pepper is all it needs to go from wow to ZOW! We've got you covered!

WHAT WE SEND

- 3 oz baby spinach
- 4 oz ricotta ⁷
- 1 medium red onion
- 1 red bell pepper
- 2 naan breads ^{1,3,6,7}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large skillet
- fine-mesh sieve
- rimmed baking sheet

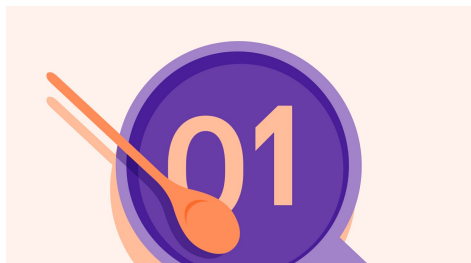
ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 24g, Carbs 77g, Proteins 20g



1. Sauté spinach

Preheat oven to 425°F with a rack in the upper third.

Heat a large skillet over medium-high. Add **spinach, 2 tablespoons water, a pinch of salt, and several grinds of pepper**; cook, stirring, until wilted, about 1 minute. Transfer to a fine-mesh sieve and press out any excess liquid. Reserve skillet for step 4.



2. Prep ricotta & veggies

In a medium bowl, stir to combine **spinach, ricotta, 1 tablespoon oil, ½ teaspoon salt, and several grinds of pepper**; set aside until step 5.

Halve **onion** and thinly slice. Halve **pepper**, discard stem and seeds, and thinly slice.



3. Sauté onion & pepper

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **onions** and **½ teaspoon salt**; cook, covered, until softened, about 2 minutes. Remove lid and cook, stirring occasionally, until browned in spots, about 3 minutes. Add **peppers** and **¼ cup water**; cover and cook, stirring occasionally, until softened, 5 minutes. Remove lid and cook until liquid is evaporated.



4. Bake flatbreads

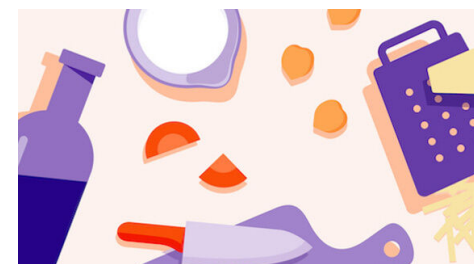
Lightly oil **both sides of naan** and arrange on a rimmed baking sheet. Evenly spread **ricotta mixture** over each, and top with **vegetables**. Season to taste with **salt** and **pepper**. Drizzle each with **1 teaspoon oil** and bake until crust is golden, about 8 minutes.

Transfer **veggie flatbread pizzas** to a cutting board; cut into wedges, if desired, and serve. Enjoy!



5. ...

What were you expecting, more steps? You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!