

# DINNERLY



## Low-Cal Ricotta Flatbreads with Corn & Grape Tomatoes



ca. 20min



2 Servings

Did you guys know that we're magicians? In just 20 minutes, we transformed a few simple ingredients into this ricotta flatbread piled high with broiled tomatoes, corn, scallions, and a sprinkle of Parm. Abracadabra! We've got you covered!

### WHAT WE SEND

- 2 Mediterranean pitas <sup>1,6,11</sup>
- ¾ oz piece Parmesan <sup>7</sup>
- 1 oz scallions
- 1 pkg grape tomatoes
- 5 oz corn
- 4 oz ricotta <sup>7</sup>

### WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- microplane or grater

### 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

Calories 540kcal, Fat 20g, Carbs 67g, Protein 23g



#### 1. Toast pitas

Preheat broiler with a rack in the upper third.

Place **pitas** on a rimmed baking sheet and lightly drizzle both sides with **oil**. Broil on upper oven rack until toasted, 1–2 minutes per side (watch closely as broilers vary). Set aside until step 4.



#### 2. Prep ingredients

Finely grate **Parmesan**.

Trim ends from **scallions** and cut into 1-inch pieces.

Finely chop **2 teaspoons garlic**.



#### 3. Broil veggies

Transfer **pitas** to a cutting board. Place **tomatoes** and **corn** on one side of same baking sheet. Toss with **chopped garlic**, **1 tablespoon oil**, and a **pinch each of salt and pepper**.

Broil on upper oven rack until lightly charred, 2–3 minutes. Shake baking sheet, then add **scallions** to open side. Broil until veggies are charred and softened, about 2 minutes more (watch carefully).



#### 4. Assemble

While **veggies** broil, evenly divide **ricotta** between **pitas** and spread to edges. Sprinkle with **some of the Parmesan**.

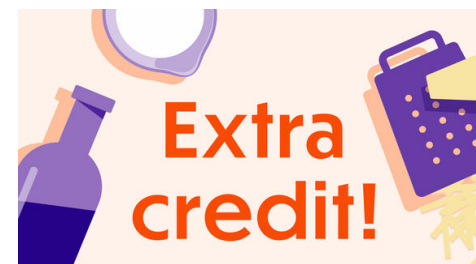
Divide **tomato and corn mixture** evenly between each pita and top with **scallions**. Sprinkle with **remaining Parmesan**. Transfer to same baking sheet.



#### 5. Melt cheese & serve

Place baking sheet with **pitas** on upper oven rack and broil until **cheese** is just melted and starting to brown, 30–60 seconds (watch closely).

Cut **ricotta flatbreads** into wedges and serve. Enjoy!



#### 6. Level it up

For more depth of flavor and sweetness, mix a little honey, olive oil, salt, and pepper into the ricotta before spreading it over the pitas.