



Roasted Lemon & Asparagus Flatbread

with Potatoes, Onions & Fontina



30-40min



2 Servings

Meet this gorgeous spring pizza topped with caramelized thinly sliced lemon, tender asparagus, and soft potatoes. Fontina, a nutty and mild cheese, gets folded in and melts into a creamy base, binding the vegetables to the pita. Plus, it all cooks on a baking sheet for the easiest cleanup.

What we send

- 2 red potatoes
- 1 lemon
- 1 red onion
- ½ lb asparagus
- 2 (2 oz) shredded fontina ⁷
- 2 Mediterranean pitas ^{1,6,11}

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

Calories 860kcal, Fat 49g, Carbs 81g, Protein 28g



1. Roast veggies & lemon

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

Thinly slice **potatoes** and **lemon** into rounds. Halve **onion** and thinly slice. Toss on a rimmed baking sheet with **3 tablespoons oil**; season with **salt** and **pepper**. Spread into an even layer.

Roast on center oven rack until starting to brown, 10 minutes.



2. Roast asparagus

Snap off woody ends from **asparagus**. Toss with **1 tablespoon oil** and season with **salt** and **pepper**.

Once **veggies** have roasted 10 minutes, add asparagus. Continue roasting until everything is browned and tender, 10-15 minutes.



3. Assemble & serve

Scrape **vegetables** into a large bowl. Add **half of the cheese** and toss to combine. Lightly drizzle same baking sheet with **oil**. Add **pitas** and turn to coat. Top with vegetables and remaining cheese.

Bake on center oven rack until cheese is melted and bread is crisp, 5-8 minutes. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Martha Stewart & Marley Spoon meal!