

# DINNERLY



## Asparagus & Spinach Pita

with Ricotta & Parmesan



ca. 20min



2 Servings

A pitza is what you get when a pita and a pizza get together. The crisp pita is the start, and this one is topped with lots of good-for-you veggies, including asparagus and spinach. There's also some decadent-for-you stuff, like creamy ricotta and nutty grated Parmesan. Oh yeah...and a gleaming fried egg front and center, ready to spread some of that rich egg yolk all over the top. We've got you covered!

## WHAT WE SEND

- ½ lb asparagus
- 4 oz ricotta <sup>2</sup>
- 2 Mediterranean pitas <sup>3,4,5</sup>
- 5 oz baby spinach
- ¾ oz Parmesan <sup>2</sup>

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>

## TOOLS

- box grater or microplane
- rimmed baking sheet
- medium nonstick skillet

## ALLERGENS

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 590kcal, Fat 32g, Carbs 50g, Protein 29g



### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop ½ **teaspoon garlic**. Trim or snap bottom 2 inches from **asparagus**, then thinly slice on an angle. Finely grate **Parmesan**, if necessary.

In a small bowl, combine **ricotta**, **half of the chopped garlic**, and **1 teaspoon oil**. Season to taste with **salt** and **a few grinds of pepper**.



### 4. Fry eggs & serve

Add **1 tablespoon oil** to same skillet, then reduce heat to medium. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges are light brown and crispy and whites are just set, 1–2 minutes. Cover skillet and cook until yolks are just set, about 1 minute.

Serve **pizzas** topped with **egg** and sprinkle with **salt**, **pepper**, and **remaining Parmesan**. Enjoy!



### 2. Toast pitas

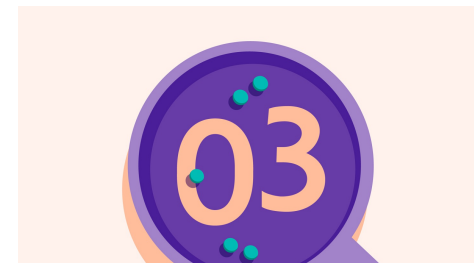
Generously brush **pitas** with **oil**. Transfer to a rimmed baking sheet.

Broil on top oven rack until lightly browned, about 2 minutes (watch closely as broilers vary). Flip and sprinkle with ½ **cup of the Parmesan**. Broil until edges are browned and cheese is melted, 1–2 minutes. Transfer to plates. Spread **ricotta** over top.



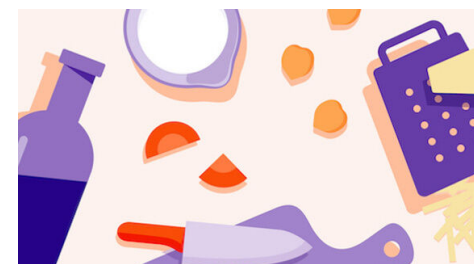
### 5. ...

What were you expecting, more steps?



### 3. Cook veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **asparagus** and **a pinch each of salt and pepper**. Cook until crisp-tender, 3–4 minutes. Add **spinach** and **remaining chopped garlic**. Cook until spinach is wilted and garlic is fragrant, about 1 minute. Season to taste with **salt** and **pepper**. Divide veggies between **pitas**.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!