

# 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

- 5 oz baby spinach
- 4 oz ricotta<sup>1</sup>
- 1 red onion
- 1 bell pepper
- 2 naans<sup>2,3,4</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 680kcal, Fat 30g, Carbs 79g,  
Protein 24g



### 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.



### 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!



### 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.



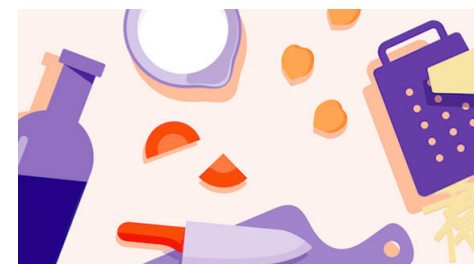
### 5. ...

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



### 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.



### 6. ...

Kick back, relax, and enjoy your Dinnerly!