

DINNERLY



Arugula Salad Flatbread with Mozzarella & Tomato

 20-30min  2 Servings

Sure you could have a pizza with salad on the side, but where's the fun in that? Instead, we're totally digging the hot-cold flavor explosion of salad ON this flatbread pizza. It's literally the perfect combo in every bite. And best of all, no forks to wash because you eat it all with your hands. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ⁷
- 2 plum tomatoes
- 6 oz tomato paste
- 2 Mediterranean pitas ^{1,6,11}
- 5 oz arugula
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- garlic
- red wine vinegar (or white wine vinegar)
- sugar
- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater
- 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 610kcal, Fat 34g, Carbs 54g,
Protein 27g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Thinly slice **mozzarella**. Finely grate **Parmesan**, if necessary. Quarter **tomatoes**, then cut crosswise into ¼-inch pieces.

In a small bowl, combine **chopped garlic**, **¼ cup tomato paste**, **1 teaspoon vinegar**, **¼ teaspoon sugar**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



4. Assemble & broil

Evenly divide and spread **tomato paste mixture** onto **pitas**, then top with **mozzarella** and **half of the Parmesan**. Transfer to a rimmed baking sheet.

Broil on top oven rack until cheese is melted and browned in spots, 2–3 minutes (watch closely).



2. Marinate tomatoes

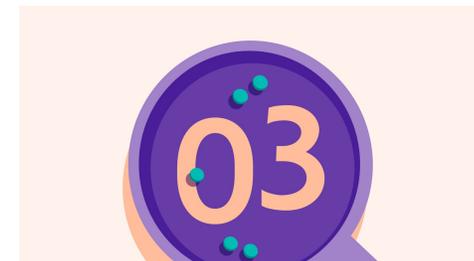
In a large bowl, whisk together **2 teaspoons vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add **tomatoes** and toss to coat. Set aside to marinate, tossing occasionally.



5. Finish salad & serve

Add **arugula** and **remaining Parmesan** to bowl with **tomatoes**; toss to coat. Season to taste with **salt** and **pepper**.

Serve **flatbreads** topped with **some of the arugula salad** and **a drizzle of oil**. Serve **remaining salad** alongside. Enjoy!



3. Toast pitas

Lightly brush **pitas** with **oil**. Broil directly on top oven rack until golden, 1–2 minutes per side (watch closely as broilers vary). Transfer to a cutting board.



6. Make it picky-eater proof

As much as we love this combo of gourmet-meets-pizza, it might not fit the bill for other palates. For your picky eaters, serve the arugula salad on the side and try topping your flatbread with fresh basil, ham, or pulled chicken.