

# DINNERLY



## Easy Clean Up! Loaded Hummus Pizza with Feta & Zucchini



20-30min



2 Servings

You know that feeling when you first fall in love with a song, so you play it on repeat every hour of the day until you absolutely hate it and anyone that puts it on? K, well this quick, flavor-packed Mediterranean spin on pizza isn't like that. It'll be love at first bite. Then you'll miss it when it's gone. We've got you covered!

## WHAT WE SEND

- 4 oz roasted red peppers
- 1 zucchini
- 2 Mediterranean pitas <sup>1,2,3</sup>
- 2 oz feta <sup>4</sup>
- 2 (4 oz) hummus <sup>1</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or vinegar of choice)

## TOOLS

- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 740kcal, Fat 53g, Carbs 54g,  
Protein 20g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Coarsely chop **roasted red peppers**. Trim ends from **zucchini**, halve lengthwise, and thinly slice into half-moons.



### 2. Roast zucchini

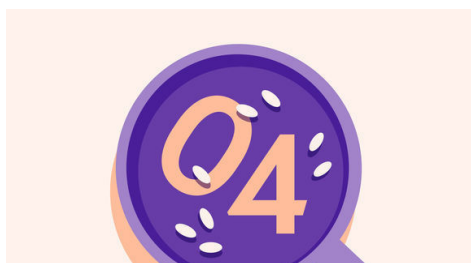
Transfer **zucchini** to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on upper oven rack until tender and browned in spots, about 12 minutes. Remove from oven and transfer to a plate. Wipe off baking sheet and reserve for step 5. Switch oven to broil.



### 3. Prep peppers & toast pita

Meanwhile, in a small bowl, combine **roasted peppers** and **1 teaspoon each vinegar and oil**; season with **salt** and **pepper**.

Generously drizzle **pitats** with **oil**, then season with **salt** and **pepper**. Transfer to reserved baking sheet. Broil on upper oven rack until lightly toasted on both sides, 1–2 minutes per side (watch closely as broilers vary).



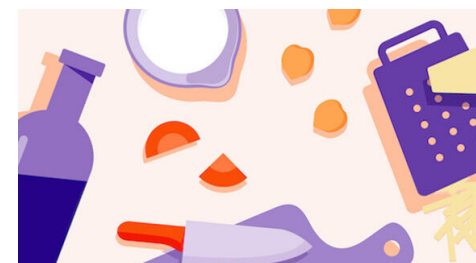
### 4. Finish & serve

Spread **hummus** over **pitats**, then top with **zucchini**. Crumble **feta** over top. Drizzle with **oil**. Broil on upper oven rack until warm, 1–2 minutes. Spoon **marinated peppers** over top. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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