

MARLEY SPOON



Asparagus & Spinach Flatbread

with Cucumber & Radish Salad

 20-30min  2 Servings

A hot and toasty flatbread covered in melted mozzarella is just what you need to make your day sunnier—especially with a sunny-side-up egg on top! You're also getting your daily dose of veggies in the most delicious way possible: sautéed asparagus and spinach piled onto the flatbread and a crisp cucumber and radish salad on the side.

What we send

- 1 cucumber
- 2 scallions
- ½ lb asparagus
- garlic
- 5 oz baby spinach
- 1 bag radishes
- 2 Mediterranean pitas ^{2,3,4}
- ¾ oz mozzarella ⁵

What you need

- 2 large eggs ¹
- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- medium nonstick skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

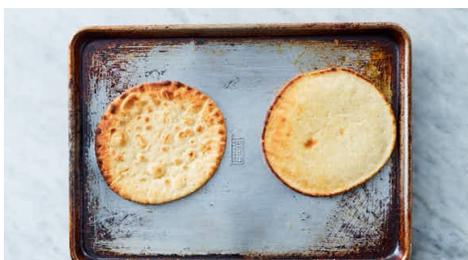
Calories 720kcal, Fat 43g, Carbs 57g, Protein 31g



1. Prep vegetables

Trim ends from **cucumber** (peel if desired); cut in half lengthwise, then thinly slice crosswise on an angle. Trim ends from **radishes**, then halve and thinly slice into half moons. Trim or snap bottom 2 inches from **asparagus**, then thinly slice on an angle, leaving tips whole.

Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice.



4. Toast pitas

Preheat broiler with a rack in the upper third.

Brush **pitas** all over with **oil**. Toast directly on upper oven rack until browned, about 1 minute per side (watch closely as broilers vary). Transfer to a rimmed baking sheet.



2. Make salad

In a medium bowl, combine **cucumbers, radishes, half of the scallions, ¼ teaspoon of the chopped garlic, 1 tablespoon vinegar, and 2 tablespoons oil**. Season to taste with **salt and pepper** and toss to combine. Let marinate until step 6, stirring occasionally.



5. Broil flatbreads

Thinly slice **mozzarella**, then divide half of the cheese between **pitas**. Top with **asparagus and spinach**, then top with remaining cheese. Season with **a few grinds of pepper**.

Broil on upper oven rack until cheese is melted, about 2 minutes (watch closely).



3. Sauté asparagus & spinach

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **asparagus** and a **pinch each salt and pepper**; cook until crisp-tender, about 2 minutes. Add **spinach** and **remaining chopped garlic**; cook until spinach is wilted and garlic is fragrant, about 1 minute. Transfer to a medium bowl. Season to taste with **salt and pepper**. Reserve skillet for step 6.



6. Fry eggs & serve

Heat **1 tablespoon oil** in reserved skillet over high. Crack in **2 large eggs**; season with **salt and pepper**. Cook until edges are crispy and whites are set, 1-2 minutes. Cover and cook, 1-2 minutes (yolks should still be runny).

Top **flatbreads** with an **egg** and **remaining scallions**. Serve **cucumber and radish salad** alongside. Enjoy!