

DINNERLY



Summer Squash & Ricotta Pizzas

with Sun-Dried Tomato & Parsley Pesto



20-30min



2 Servings

When the moon hits our eye, like a big pizza pie, that's amore! We've got you covered!

WHAT WE SEND

- 2 oz sun-dried tomatoes ⁵
- 2 yellow squash
- ¼ oz fresh parsley
- 4 Mediterranean pitas ^{1,3,4}
- 4 oz ricotta ²
- ¾ oz Parmesan ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- microplane or grater
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 44g, Carbs 86g, Protein 30g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Finely chop **sun-dried tomatoes**. Finely grate **Parmesan**, if necessary. Pick **parsley leaves** from stems, then finely chop leaves; discard stems.

Trim and discard ends from **squash**, then cut in half lengthwise. Lightly brush cut sides with **oil**; season to taste with **salt** and **pepper**.



2. Roast squash

Place **squash**, cut-side up, on a rimmed baking sheet. Broil on top oven rack, flipping once, until tender and browned in spots, 4–7 minutes (watch closely as broilers vary).

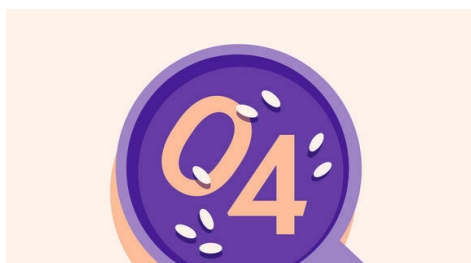
Transfer to a cutting board and cut into ¼-inch thick half moons; reserve baking sheet. Preheat oven to 450°F.



3. Make pesto & toast pita

In a small bowl, stir to combine **sun-dried tomatoes**, **parsley**, **2 tablespoons of the Parmesan**, **½ teaspoon chopped garlic**, and **¼ cup oil**. Season to taste with **salt** and **pepper**.

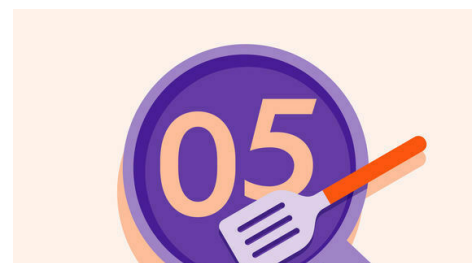
Brush both sides of **pitas** with **oil**, then place on reserved baking sheet. Bake on top oven rack until golden and crisp underneath, 3–5 minutes.



4. Make filling & bake pizza

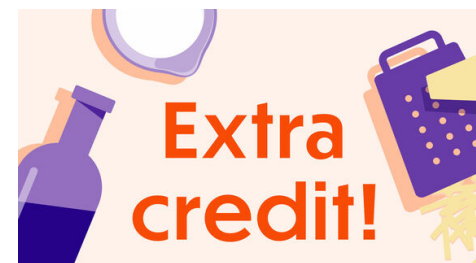
In a medium bowl, stir to combine **ricotta**, **remaining Parmesan** and **garlic**, and **1 teaspoon oil**; season to taste with **salt** and **pepper**.

Flip **pitas** and top with **ricotta mixture**, leaving a ¼-inch border around the edge. Bake on top oven rack until pitas are crisp on the bottom and ricotta is golden and bubbly, 2–4 minutes (watch closely).



5. Serve

Serve **ricotta pizzas** topped with **roasted summer squash** and **parsley pesto**. Cut into wedges, if desired. Enjoy!



6. Spice it up!

Add a drizzle of chili oil or a sprinkle of crushed red pepper flakes for a spicy kick!