



## Three-Cheese Spinach Flatbread

with Tomato-Basil Salad



20-30min



2 Servings

It's a fact: Good things come in threes. Exhibit A is in the trio of distinct Italian cheeses that top these ooey-goey flatbreads. Mascarpone is a very soft cream cheese with a fresh milky, almost sweet flavor, and a super-smooth texture. Fontina is a luscious melting cheese that gets nuttier with age. Parmesan is a hard cheese that adds incredible depth and complexity. We rest our case.



## What we send

- garlic (use 1 large clove)
- 2 (¾ oz) pieces fontina <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 5 oz baby spinach
- 3 oz mascarpone cheese <sup>7</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 2 plum tomatoes
- ¼ oz fresh basil

## What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)

## Tools

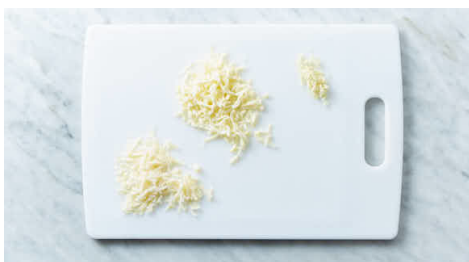
- box grater
- medium skillet
- rimmed baking sheet

## 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 620kcal, Fat 41g, Carbs 44g, Protein 20g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Grate **fontina** and **Parmesan** on the large holes of a box grater.



### 2. Cook spinach

Heat **garlic** and **2 teaspoons oil** in a medium skillet over medium-high. When garlic is sizzling, add **spinach** in batches, along with **a pinch each salt and pepper**, and cook, stirring, until spinach is wilted 1-2 minutes. Add **mascarpone** and cook, stirring, until slightly thickened, 2-3 minutes.



### 3. Assemble flatbreads

Place **pitas** on a rimmed baking sheet, spread **spinach** mixture top of each pita, and top with **fontina** and **Parmesan**.



### 4. Bake flatbreads

Bake **flatbreads** on upper oven rack until cheese is melted and golden-brown, about 15 minutes (watch closely, as ovens vary).



### 5. Make salad

While **flatbreads** bake, slice **tomatoes** into ¼-inch thick rounds. Pick **basil leaves** from **stems**, discard stems; stack leaves, roll up like a cigar, and slice crosswise into very thin strips. Arrange tomatoes on a plate. Season with **salt** and **pepper** and drizzle with **1 tablespoon each vinegar and oil**; top with half of the basil leaves.



### 6. Serve

Top **flatbreads** with **remaining basil leaves** and cut into wedges. Serve with **tomato salad** alongside. Enjoy!