



## Squash & Kale Flatbread

with Spicy Garlic Oil



30-40min



2 Servings

Attention: Forks and knives will be required for this loaded flatbread. We started with a base of pita bread and a layer of creamy ricotta, then heaped on some roasted butternut squash, sliced red onion, and hearty kale. A bright, tangy, fresh orange salad ties the whole meal together. Don't forget to drizzle some of that spicy garlic oil on top, to turn it into a real party.



## What we send

- ½ lb butternut squash
- 1 medium red onion
- 1 bunch curly kale (use half)
- garlic (use 1 large clove)
- 1 orange
- 1 container ricotta <sup>1</sup>
- 2 Mediterranean pitas <sup>2,3,4</sup>
- crushed red pepper

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)

## Tools

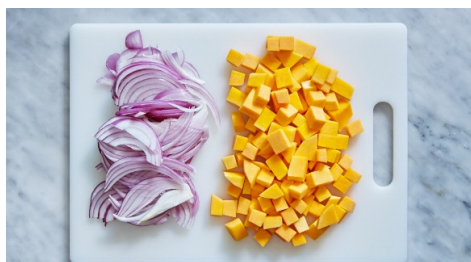
- rimmed baking sheet
- small skillet

### Allergens

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

### Nutrition per serving

Calories 720kcal, Fat 39g, Carbs 79g, Protein 18g



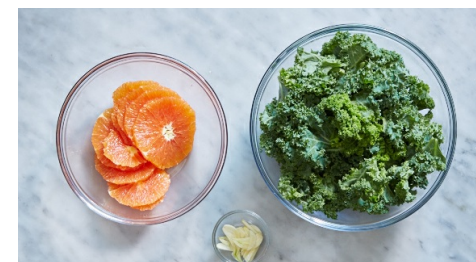
### 1. Prep vegetables

Preheat oven to 425°F with a rack in the center. Cut the **butternut squash** into ½-inch pieces. Halve, peel, and thinly slice **all of the onion**.



### 2. Roast vegetables

On a rimmed baking sheet, toss **squash** and **¾ of the sliced onions** with **1 tablespoon oil**, and season with **a pinch each salt and pepper**. Roast on center oven rack until squash is almost tender and onions are golden, about 20 minutes.



### 3. Prep ingredients

Remove and discard stems from **half of the kale** and tear into bite-size pieces (save rest for own use). Peel and thinly slice **1 large garlic clove**. Using a sharp knife, cut away peel from **orange**, removing all of the white pith. Cut orange crosswise into rounds.



### 4. Bake flatbreads

Transfer **roasted squash and onions** to a large bowl. Add **kale**, **1 teaspoon oil**, and **a pinch of salt**, and toss lightly to combine. Divide **ricotta** between **pitas**; spread to cover each surface. Season with **salt and pepper**. Transfer pitas to same baking sheet; top with **squash mixture**. Bake on center oven rack until pitas are golden and crisp on the bottom, 10-15 minutes.



### 5. Make spicy garlic oil

Meanwhile, in a small skillet, combine **garlic**, **crushed red pepper** (half to all of it, depending on heat preference) and **3 tablespoons oil**. Cook over medium heat, swirling pan, until fragrant, 2-3 minutes. Transfer to a small heatproof bowl.



### 6. Make salad & serve

In a medium bowl, whisk **½ tablespoon vinegar** with **1 tablespoon of the spicy garlic oil**. Add **orange slices** and **remaining sliced onions** to the bowl, and toss to combine; season to taste with **salt and pepper**. Cut **flatbreads** into wedges, and serve with **orange salad** alongside. Pass **remaining spicy garlic oil**, for drizzling over top. Enjoy!