



Lemon & Asparagus Flatbread

with Potato, Onions & Fontina



30-40min



2 Servings

Meet this gorgeous spring pizza topped with caramelized thinly sliced lemon, tender asparagus, and soft potatoes. Fontina, a nutty and mild cheese, gets folded in and melts into a creamy base, binding the vegetables to the pita. Plus, the vegetables and pizzas use only one baking sheet for easy cleanup. Cook, relax, and enjoy!

What we send

- lemon
- red potatoes
- red onion
- asparagus

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 685kcal, Fat 29g, Carbs 70g, Protein 28g



1. Prep vegetables

Preheat oven to 425°F. Thinly slice potatoes and lemon. Halve, peel and thinly slice red onion.



2. Roast vegetables

Toss potatoes, lemon slices, and onion with 3 tablespoons oil on a rimmed baking sheet. Season with salt and pepper and arrange in an even layer. Roast until beginning to brown, 10 minutes.



3. Roast asparagus

Toss asparagus with 1 tablespoon oil and season with salt and pepper. Add to sheet and roast until potatoes, lemons and onions are browned and all are tender, 10-15 minutes more.



4. Grate cheese

Grate fontina on the large holes of a box grater.



5. Build flatbreads

Scrape vegetables into a large bowl. Add half of fontina and toss to combine. Drizzle the same baking sheet lightly with oil, add flatbreads and turn to coat. Top with vegetables and remaining cheese and return to oven.



6. Finish flatbreads

Bake until cheese is melted and flatbread is crisp, 5-8 minutes more. Enjoy!