



**STAFF
PICK**

Cheese & Greens Pizza Tortilla

with Tomato Salad



20-30min



2 Servings

Flour tortillas are the secret to the thinnest, crispiest easy base for a weeknight pizza. We topped ours with kale and sharp cheddar, then we added an egg that bakes in the oven until the whites are just set. On the side there's a cooling tomato and oregano salad, though you might want to spoon some tomatoes onto the pizza slices for a refreshing bite. Cook, relax, and enjoy!

What we send

- cherry tomato
- fresh oregano
- red wine vinegar
- shallot
- cloves garlic
- lacinato kale
- crushed red pepper

What you need

- 2 large eggs
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- box grater
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 695.0kcal, Fat 38.3g, Proteins 33.6g, Carbs 48.3g



1. Make tomato salad

Halve tomatoes and place in a medium bowl. Pick oregano leaves from stems and add to bowl. Add vinegar and 2 tablespoons oil, season with salt and pepper, and toss to combine.



2. Prep remaining ingredient

Preheat oven to 500°F (as high as it will go without broiling). Halve, peel, and thinly slice shallot. Peel and thinly slice garlic. Trim kale and thinly slice crosswise. Grate cheddar on the large holes of a box grater.



3. Sauté kale

Heat 1 tablespoon oil in a large skillet over medium-high. Add shallot and garlic and cook, stirring, until softened, 1-2 minutes. Add kale, half of crushed red pepper, and ¼ cup water and cook, tossing, until water is evaporated and kale is tender, about 2 minutes more; season with salt and pepper and remove from heat.



4. Toast tortillas

Drizzle a rimmed baking sheet with oil. Add tortillas and turn to coat (it's OK if they overlap a little). Place in the oven and cook, flipping once, until golden and bubbly, 2-3 minutes per side.



5. Build pizzas

Top tortillas with half of cheddar. Top with kale mixture then remaining cheddar. Crack an egg in the center of each tortilla and return to oven. Bake until cheese is melted and egg white is set, 5-8 minutes.



6. Serve

Cut pizzas into wedges, sprinkle with remaining crushed red pepper, and serve with marinated tomatoes. Enjoy!