



Mediterranean Grilled Pizzas

with Asparagus & Zucchini



20-30min



4 Servings

The only equipment you'll need for this recipe is a piping hot grill or grill pan. Asparagus and zucchini are grilled and placed on a charred and fluffy pita with a layer of creamy goat cheese spread on the bottom to hold it all together. Fresh dill scattered on top and a vibrant spinach salad are refreshing touches. Cook, relax, and enjoy!

What we send

- asparagus
- dried oregano
- zucchini
- red wine vinegar
- fresh dill
- baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

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 432.0kcal, Fat 22.8g, Proteins 16.6g, Carbs 39.2g



1. Prep vegetables

Light a grill if using and **oil** the grates. Trim the bottom 2 inches from **asparagus** and halve any thick spears lengthwise. Trim ends from **zucchini** and cut on an angle into ¼-inch thick pieces, about 2 to 3 inches long. Toss asparagus and zucchini with **2 tablespoons oil, 1 teaspoon salt, and a few grinds pepper**.



4. Prep dressing

In a large bowl, whisk **vinegar, oregano, and 3 tablespoons oil**. Season to taste with **salt and pepper**. Pick **dill fronds** from stems and coarsely chop (discard stems).



2. Grill vegetables

Heat a grill pan over high if using. Place **asparagus** and **zucchini** on the grill and cook, flipping once or twice, until charred in spots and tender, 6-8 minutes (watch closely).



5. Finish pitzas

Brush **pita** on both sides with **oil**; grill on one side until soft and lightly charred, about 1 minute. Transfer to a cutting board grilled side-up; spread **goat cheese** to the edges. Halve **asparagus** crosswise. Top cheese with **grilled veggies** and return to the grill. Cover and cook until warmed through and bottom is lightly charred, 1-2 minutes (watch closely).



3. Make goat cheese spread

Meanwhile, mash the **goat cheese** in a medium bowl until smooth. Stir in **¼ cup water** and season with a **few grinds of pepper**.



6. Finish & serve

Add **spinach** to **dressing** and toss to coat. Garnish **pitzas** with **dill** and drizzle with **olive oil**. Cut in half and serve with **salad** alongside. Enjoy!