



## Squash & Kale Flatbreads

with Spicy Garlic Oil



30-40min



2 Servings

Forks and knives will be required for this loaded flatbread. We heaped it up with sweet butternut squash, caramelized onions, and hearty kale. Chewy naan and creamy ricotta makes for the perfect base and a refreshing orange salad ties it all together. Don't forget to drizzle some of that chili garlic oil on top to turn it into a real party. Cook, relax, and enjoy!



## What we send

- curly kale
- pieces naan <sup>1,3,6,7</sup>
- golden balsamic vinegar
- crushed red pepper
- large clove garlic
- whole milk ricotta <sup>7</sup>
- red onion
- cubed butternut squash
- cara cara orange

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- rimmed baking sheet
- small skillet

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

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 715kcal, Fat 27g, Carbs 86g, Proteins 24g



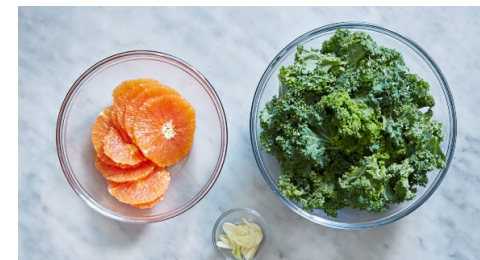
### 1. Prep vegetables

Preheat oven to 425°F. Cut the **butternut squash cubes** into ½-inch pieces. Cut **onions** in half, peel, then thinly slice onion.



### 2. Roast vegetables

Toss **squash** and **¾ of the onions** with 1 tablespoon **oil** on a rimmed baking sheet, and season with ½ teaspoon **salt** and a few grinds **pepper**. Roast until squash is almost tender and onions are golden, about 20 minutes.



### 3. Prep ingredients

Remove stems from **kale** and tear into bite size pieces. Peel and thinly slice **garlic**. Using a sharp knife, cut ends off **orange**. Stand orange on one end then cut away peel from the top down, following the curve of the orange, and removing all of the white pith. Cut orange crosswise into ¼-inch rounds.



### 4. Bake flatbreads

Scrape **squash** and **onion** into a large bowl, add **kale**, 1 teaspoon **oil** and ¼ teaspoon **salt**, and toss lightly to combine. Divide **ricotta** between the **naan** and spread covering to the edge; season with salt and pepper. Transfer naan to same baking sheet and top with **squash mixture**. Bake until naan is golden and crispy on the bottom, 10-15 minutes.



### 5. Make chili oil

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



### 6. Make salad

In a medium bowl, whisk **vinegar** with 1 tablespoon **chili oil**. Add **orange slices** and **remaining onion** to the bowl, and toss to combine; season with **salt** and **pepper** to taste. Cut **flatbreads** into wedges and divide between 2 plates. Serve with **orange salad** and **chili oil** for drizzling over the flatbreads. Enjoy!