





Red Pepper Flatbread

with Ricotta, Almonds & Spinach Salad

 ca. 20min  2 Servings

This simple meal takes its cues from a smoky Spanish Romesco sauce, which includes roasted red peppers and almonds. And a warm flatbread base slathered with ricotta is always the start of something good. So pony up to your dinner table with a glass of Rioja and close your eyes—we think you'll find that you're suddenly transported to a sunny tapas bar in Barcelona. Go ahead...do it. We'll wait. C...

What we send

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- box grater
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 47g, Carbs 67g, Proteins 27g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Halve, peel, and thinly slice **all of the shallot**. Pat **roasted peppers** dry, then cut into thin strips. Coarsely chop **almonds**. Coarsely grate **Parmesan** on the large holes of a box grater.



2. Sauté shallots & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the shallots** and cook, stirring, until softened and beginning to brown, about 2 minutes. Add **roasted peppers**, and **¼ teaspoon each salt and pepper** and cook, stirring, until peppers begin to brown in spots, 2-3 minutes. Remove from heat.



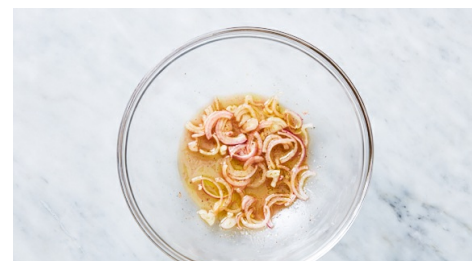
3. Toast naan

Place **both naan** directly on center oven rack and toast until barely crisp, 5-7 minutes (watch closely as ovens vary). While naan toasts, in a small bowl combine **ricotta**, **half of the Parmesan**, **1 tablespoon oil**, and **¼ teaspoon each salt and pepper**.



4. Assemble flatbreads

Arrange **naan** on a rimmed baking sheet and spread with **ricotta mixture**. Top with **sautéed peppers and shallots**, and sprinkle lightly with **salt and pepper**. Bake on center oven rack until crust is golden, 6-8 minutes. Transfer to a cutting board, drizzle with **oil**, and sprinkle with **¾ of the almonds**.



5. Make dressing




While flatbreads bake, in a medium bowl, whisk together **1 tablespoon vinegar**, **1 tablespoon oil**, and **a pinch each salt and pepper**. Add **remaining shallots** and let sit 5 minutes.



6. Finish & serve

Just before serving, add **spinach**, and **remaining Parmesan and almonds** to bowl with **shallots and dressing**; toss to combine. Cut **flatbreads** into wedges and serve with **spinach salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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