



DINNERLY



Asparagus & Spinach Pita with Ricotta & Parmesan

 ca. 20min  2 Servings

A pita is what you get when a pita and a pizza get together. The crisp pita is the start, and this one is topped with lots of good-for-you veggies, including asparagus and spinach. There's also some decadent-for-you stuff, like creamy ricotta and nutty grated Parmesan. Oh yeah...and a gleaming fried egg front and center, ready to spread some of that rich egg yolk all over the top. We've got yo...

WHAT WE SEND

- baby spinach
- asparagus
- garlic
- 7
- 1,6,11
- 7

WHAT YOU NEED

- 2 large eggs ³
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater or microplane
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 32g, Carbs 49g, Protein 29g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. Trim or snap bottom 2 inches from **asparagus**, then thinly slice on an angle. Finely grate **Parmesan**.



2. Season ricotta

In a small bowl, combine **ricotta**, $\frac{1}{4}$ **teaspoon of the garlic**, and **1 teaspoon oil**. Season to taste with **salt** and **a few grinds of pepper**.



3. Toast pitas

Brush **pitas** generously with **oil**. Transfer to a rimmed baking sheet. Broil on top rack until lightly browned, about 2 minutes (watch closely as broilers vary). Flip and sprinkle with $\frac{1}{2}$ **cup of the Parmesan**. Broil until edges of the pita are browned and the Parmesan is melted, 1–2 minutes. Transfer to plates. Spread **ricotta** on top of pita.



4. Cook veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **asparagus** and **a pinch each salt and pepper**. Cook until crisp-tender, 3–4 minutes. Add **spinach** and **remaining garlic**. Cook until spinach is wilted and garlic is fragrant, about 1 minute. Season to taste with **salt** and **pepper**. Divide veggies between **pitas**.



5. Fry eggs & serve

Add **1 tablespoon oil** to same skillet, then reduce heat to medium. Crack **2 large eggs** into skillet; season with **salt** and **pepper**. Cook until edges are light brown and crispy and the whites are just set, 1–2 minute. Cover skillet and cook until yolks are just set, about 1 minute. Top **pitas** with an **egg**. Sprinkle with **salt**, **pepper**, and **remaining Parmesan**. Enjoy!



6. Make it a meatza pizza!

Add crumbled cooked bacon, sliced prosciutto, or diced ham to the top of this pizza for the carnivores.