



DINNERLY



Asparagus & Spinach Pita with Ricotta & Parmesan

 ca. 20min  4 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

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

WHAT YOU NEED

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

TOOLS

- box grater or microplane
- large nonstick skillet
- 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 570kcal, Fat 31g, Carbs 48g, Protein 29g



1. Prep ingredients

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



2. Season ricotta

In a medium bowl, combine **ricotta**, $\frac{1}{2}$ **teaspoon of the garlic**, and **2 teaspoons oil**. Season to taste with **salt** and **a few grinds pepper**.



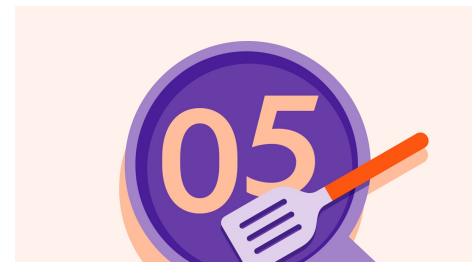
3. Toast pitas

Brush **pitas** generously with **oil**. Transfer to a rimmed baking sheet and broil on top rack until lightly browned, about 2 minutes (watch closely). Flip and divide **1 cup of the Parmesan** between pitas. 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.



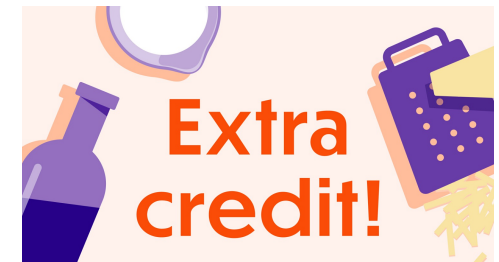
4. Cook veggies

Heat **1 tablespoon oil** in a large 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**. Save skillet for step 5.



5. Fry eggs & serve

Add **2 tablespoons oil** to same skillet, then reduce heat to medium. Crack **4 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 pan and cook until yolks are just set, about 1 minute. Top each **pita** 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 pita for the carnivores.