

DINNERLY



Pizza Florentina with Eggs and Feta

 20-30 minutes  2 Servings

Ditch the pizza takeout menu and dial into epic flavour in your own kitchen. Mashing up two of our favourite things, pizza and eggs florentine, to deliver your newest go-to dinner.

WHAT WE SEND

- 7
- 17

WHAT YOU NEED

- 2 eggs³
- olive oil
- sugar
- tomato paste

TOOLS

- baking paper
- medium frypan
- oven tray
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 825kcal, Fat 40.1g, Carbs 77.9g, Proteins 33.1g



1. Prep pizza toppings

Preheat the oven to 220C. Crush or finely chop **1 garlic clove**. Thinly slice the **onion**. Put **2 tbs tomato paste, 2 tbs olive oil, 1 tsp dried oregano** (the remaining oregano won't be used in this dish) and a **pinch of sugar** in a bowl. Season with **salt and pepper** and stir to combine.



2. Caramelize onion

Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion** for 3-4 mins until softened. Add a **pinch of sugar** and cook for a further 5-6 mins until golden and caramelised. Stir in the **garlic**, season with **salt and pepper**. Remove the pan from the heat, add the **spinach** and stir until wilted.



3. Assemble pizzas

Line an oven tray with baking paper. Put **2 pizza bases** (the remaining base won't be used in this dish) on the lined tray. Spread the **tomato mixture** evenly over the bases. Top with the **onion and spinach mixture**, leaving an indent in the centre of each pizza.



4. Cook pizzas

Crack **1 egg** into a small bowl, then carefully pour into the indent of a pizza. Repeat with **1 more egg** and the **remaining pizza**. Crumble over **half the feta**. Bake the **pizzas** for 10 mins or until the eggs are set.



5. Serve up

Meanwhile, put the **pepitas** in a cold small frypan over medium heat. Toast, tossing, for 2-3 mins until evenly golden. Remove from the pan. Divide the **pizzas** among plates, crumble over the **remaining feta**, scatter with the **pepitas** and enjoy!



6. Make it again

Keen to make it again? Go super lux - add some pan-fried bacon lardons and replace the feta with small dollops of creme fraiche for a more indulgent version. (Don't worry the spinach will allay any guilt.)

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 Packed in Australia
from at least 90%
Australian ingredients