

DINNERLY



Pizza Florentina with Eggs and Feta

 20-30 minutes  4 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

- 17
- 2 x 100g feta ⁷
- 2 x 100g baby spinach leaves

WHAT YOU NEED

- 2 eggs ³
- 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 905kcal, Fat 49.3g, Carbs 77.6g, Proteins 33.1g



1. Prep pizza toppings

Preheat the oven to 220C. Crush or finely chop **2 garlic cloves**. Thinly slice the **onions**. Put **80ml (1/3 cup) tomato paste, 80ml (1/3 cup) olive oil, 2 tsp dried oregano** (any 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 **1 tbs 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 2 oven trays with baking paper. Put **4 pizza bases** (the remaining bases won't be used in this dish) on the lined trays. 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 **3 more eggs** and the **remaining pizzas**. Crumble over **half the feta**. Bake the **pizzas**, rotating trays halfway, 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