

# DINNERLY



LOW CALORIE

FAST

## Arugula Salad Flatbreads

with Mozzarella & Tomato



20-30min



2 Servings

Sure, you could have a pizza with salad on the side but where's the fun in that? Instead, we're totally digging the hot-cold flavor explosion of salad ON this flatbread pizza. It's literally the perfect combo in every bite. And best of all, no forks to wash because you eat it all with your hands. We've got you covered!

## WHAT WE SEND

- garlic
- mozzarella
- Parmesan
- plum tomatoes
- tomato paste
- mediterranean pitas
- baby arugula

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

- microplane or grater
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 580kcal, Fat 30g, Carbs 52g, Proteins 24g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1 teaspoon garlic**. Thinly slice **mozzarella**. Finely grate **Parmesan**. Quarter **tomatoes**, then cut crosswise into ¼-inch pieces. In a small bowl, combine garlic, **¼ cup of the tomato paste**, **1 teaspoon vinegar**, **¼ teaspoon sugar**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



### 2. Marinate tomatoes

In a large bowl, whisk together **2 teaspoons vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add **tomatoes** and toss to coat. Set aside, tossing occasionally.



### 3. Toast pitas

Brush each **pita** lightly with **oil**, then place directly on the top oven rack. Broil until golden, 1–2 minutes per side (watch closely). Transfer toasted pitas to a cutting board.



### 4. Assemble flatbreads

Spread **half of the seasoned tomato paste** onto each **pita**, then top with **mozzarella** and **half of the Parmesan**. Transfer **flatbreads** to a rimmed baking sheet and broil on the top oven rack until cheese is melted and browned in spots, 2–3 minutes (watch closely).



### 5. Finish & serve

Add **arugula** and **remaining Parmesan** to bowl with **tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Serve **flatbreads** topped with **some of the arugula salad** and a **drizzle of oil**. Serve **remaining arugula salad** alongside. Enjoy!



### 6. Make it picky-eater proof

As much as we love this combo of gourmet-meets-pizza, it might not fit the bill for other palates. For your picky eaters, serve the arugula salad on the side and try topping your flatbread with fresh basil, ham, or pulled chicken.