

DINNERLY

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Red Pepper Flatbread with Ricotta, Almonds & Spinach Salad



ca. 20min



2 Servings

This simple meal take its cues from a smoky Spanish Romesco sauce, which includes roasted red peppers and almonds. And a warm flatbread base slathered with ricotta is always the start of something good. So pony up to your dinner table with a glass of Rioja and close your eyes—we think you'll find that you're suddenly transported to a sunny tapas bar in Barcelona. Go ahead...do it. We'll wait. W...

WHAT WE SEND

- garlic
- roasted red pepper
- baby spinach
- red wine vinegar

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 617.0kcal, Fat 38.1g, Proteins 17.9g, Carbs 50.5g



1. Prep ingredients

Preheat oven to 425°F with rack in the center. Peel and very thinly slice **2 large cloves garlic**. Pat **roasted peppers** dry and cut into thin strips. Coarsely chop **almonds**.



2. Sauté peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **¾ of the sliced garlic** and cook, stirring, until softened and beginning to brown, about 1 minute. Add **roasted peppers**, season with **¼ teaspoon each salt and pepper** and cook, stirring, until peppers begin to brown in spots, 2–3 minutes. Remove from heat.



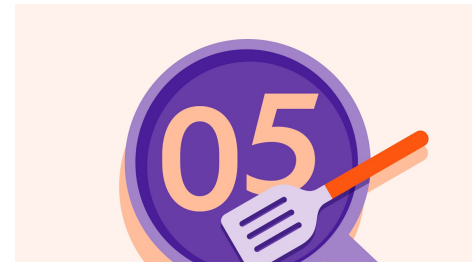
3. Toast & season

Place **pitas** directly on oven rack and toast until barely crisp, 5–7 minutes. In a small bowl combine **ricotta** with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**.



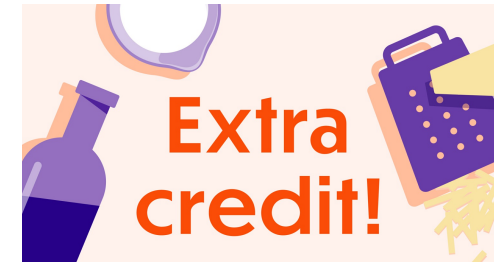
4. Assemble flatbreads

Arrange **pitas** on a rimmed baking sheet and spread with **ricotta mixture**. Top with **sautéed peppers** and season lightly with **salt and pepper**. Bake until crust is golden, 6–8 minutes. Transfer to a cutting board and sprinkle with **¾ of the almonds**.



5. Make salad

Meanwhile, in a medium bowl, whisk **red wine vinegar**, **1 tablespoon oil**, and a **pinch each salt and pepper**. Add **remaining garlic** and let sit 5 minutes. Just before serving, add **spinach** and **remaining almonds**, and toss to combine. Drizzle **flatbreads** with **oil**, sprinkle with **salt and pepper** and cut into wedges. Serve with **spinach salad**. Enjoy!



6. Take to the next level

If you're down with a little more smoke and even some spice, you could add a touch of smoked paprika and cayenne pepper to the seasoned ricotta in step 3. They're both strong flavors, so a little will go a long way!