



DINNERLY



⚡ FAST

Sausage & Ricotta Flatbread with Spinach and Garlic

 ca. 20min  4 Servings

Here's our promise with this dinner: time saved and happy taste buds all around. Delicious doesn't mean complicated. At least not in our Dinnerly dictionary. This meal proves it. A loaded Mediterranean style flatbread, topped with creamy ricotta, crumbled Italian sausage, spinach, garlic oil...oh aaaaaand we put an egg on it. Just for added protein and runny yolk richness, aka liquid gold. We've...

WHAT WE SEND

- garlic
- sweet Italian sausage
- baby spinach

WHAT YOU NEED

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

TOOLS

- large nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 780.0kcal, Fat 52.0g, Proteins 35.0g, Carbs 42.0g



1. Prep ingredients

Preheat broiler with a rack in the center. Peel and thinly slice **2 large garlic cloves**. Halve each **sausage** lengthwise to remove from casing.



2. Cook garlic oil

Heat **garlic** and $\frac{1}{4}$ cup oil in a large nonstick skillet over medium-high. Cook, swirling skillet, until garlic is fragrant and golden, 2–3 minutes. Transfer to a small heatproof bowl and season to taste with **salt** and **pepper**.



3. Cook sausage & spinach

Heat **2 teaspoons oil** in same skillet over medium-high. Add **sausage** and cook, breaking up into large pieces, until browned, about 7 minutes. Add **spinach** and cover until wilted, about 2 minutes. Remove from heat and season to taste with **salt** and **pepper**.



4. Assemble flatbreads

Place **pitas** directly on the center oven rack; broil until tops are crisp and browned, 1–2 minutes (watch closely). Remove from oven. On the untoasted sides, spread **ricotta** to the edges; season to taste with **salt** and **pepper**. Transfer to a baking sheet, overlapping slightly, and top with **sausage-spinach** mixture leaving a space in the center for the **egg**.



5. Broil & serve

Crack **1 egg** in the middle of each **pita** and season eggs with **salt** and **pepper**. Broil **flatbreads** on the center oven rack until **egg white** is set, about 8 minutes (watch closely). Transfer to a cutting board and let sit about 2 minutes before cutting. Serve with **garlic oil** for drizzling over. Enjoy!



6. Make it ahead!

You can make the major components of this meal—the sausage-spinach mixture and garlic oil—ahead of time. Hold the sausage-spinach mixture in the fridge, and keep the garlic oil in a tightly covered container at room temp, until you're ready to get going with dinner.