

Triple Onion and Ricotta Flatbreads

with Spinach and Tomato Salad

Veggie

30 Minutes









Ricotta Cheese







Yellow Onion

Baby Tomatoes







Baby Spinach





Chives

Cream Cheese





Crispy Shallots

Red Wine Vinegar



Garlic Puree



HELLO RICOTTA

Start here

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

oil

Bust out

Baking sheet, medium bowl, medium non-stick pan, measuring spoons, large bowl, parchment paper, small pot, 2 small bowls, measuring cups, strainer

Ingredients

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	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Flatbreads	2	4
Yellow Onion	113 g	226 g
Baby Tomatoes	113 g	227 g
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Chives	7 g	7 g
Cream Cheese	1	2
Crispy Shallots	28 g	56 g
Red Wine Vinegar	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Milk*	2 tbsp	4 tbsp
Sugar*	2 1/4 tsp	4 ½ tsp
Oil*		

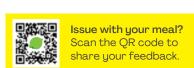
Salt and Pepper*

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Prep and caramelize onions

- Peel, then cut **onion** into 1/4-inch slices.
- · Heat a medium non-stick pan over medium heat (use large pan for 4 ppl).
- When hot, add 1 tbsp (2 tbsp) oil, then onions. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add 1 tsp (2 tsp) sugar and 1/4 cup (1/2 cup) water. Season with salt and **pepper**. Cover and cook, stirring occasionally, until **liquid** is absorbed and **onions** are dark golden-brown, 5-7 min.
- Remove from heat. Stir in cream cheese, half the garlic puree and 2 tbsp (4 tbsp) milk. Transfer onion mixture to a small bowl.



Assemble and bake flatbreads

- Spread caramelized onion mixture in an even layer over flatbreads.
- Bake in the **bottom** of the oven, until golden-brown and crisp, 4-5 min. (NOTE: For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.) (TIP: Keep your eye on them so they don't burn!)



Pickle shallots

- While onions cook, peel, then cut shallot into 1/8-inch slices.
- Add shallots, vinegar, 1 tbsp (2 tbsp) water and 1 tsp (2 tsp) sugar to a small pot. Season with salt. Bring to a simmer over mediumhigh heat.
- Once simmering, cook, stirring often, until sugar dissolves, 1-2 min.
- Remove from heat. Transfer shallots, including pickling liquid, to a medium bowl.
- Set aside in the fridge to cool.



Toast flatbreads and prep ricotta

- Arrange **flatbreads** on a parchment-lined baking sheet.
- Toast in the **bottom** of the oven, until softened and lightly crisp, 4-5 min.
- Meanwhile, finely chop chives.
- Add ricotta, half the chives, remaining garlic puree and 1/8 tsp (1/4 tsp) salt to another small bowl. Season with pepper, then stir to mix.



Prep salad

- Meanwhile, halve tomatoes.
- Add remaining chives,
- 1 tbsp (2 tbsp) pickling liquid,

1/4 tsp (1/2 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then stir to combine.

 Add tomatoes, baby spinach and half the pickled shallots. Toss to coat.



Finish and serve

- Drain remaining pickled shallots and discard liquid.
- Top flatbreads with pickled shallots.
- Dollop ricotta on flatbreads, then cut into wedges.
- Divide salad and flatbreads between plates.
- Sprinkle crispy shallots over top of flatbreads and salad.

Dinner Solved!