



Triple Onion and Ricotta Flatbreads

with Spinach and Tomato Salad

Veggie

30 Minutes



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Ricotta Cheese



Flatbreads



Yellow Onion



Baby Tomatoes



Baby Spinach



Shallot



Chives



Cream Cheese



Crispy Shallots



Red Wine Vinegar



Garlic Puree

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

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

	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 ¼ 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.



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1 Prep and caramelize onions

- Peel, then cut **onion** into ¼-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 **¼ cup** (½ 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.



4 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!)



2 Pickle shallots

- While **onions** cook, peel, then cut **shallot** into ⅛-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 medium-high 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.



5 Prep salad

- Meanwhile, halve **tomatoes**.
- Add **remaining chives**, **1 tbsp** (2 tbsp) **pickling liquid**, **¼ tsp** (½ 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.



3 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 **¼ tsp** (¼ tsp) **salt** to another small bowl. Season with **pepper**, then stir to mix.



6 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!