

Baked Spinach & Egg Flatbreads

with Sautéed Asparagus & Lemon Aioli

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 2

For tonight's satisfying flatbreads, we're taking inspiration from eggs Florentine, which features eggs served over sautéed spinach. Here, we're layering hearty pitas with a rich spread made with spinach and creamy mascarpone, then adding our eggs right on top before baking. (Creating wells in your topping ensures that the eggs stay in place as they bake.) For a seasonal counterpoint, we're serving sautéed asparagus dressed with a vibrant lemon-infused aioli.



BLUE APRON WINE PAIRING:

Dancing Crow Sauvignon Blanc, 2016

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Ingredients



2
POCKETLESS
PITAS



1 bunch
ASPARAGUS



2
CAGE-FREE
FARM EGGS



2 cloves
GARLIC



1
LEMON



2
SCALLIONS



½ lb
SPINACH

KNICK KNACKS:



3 Tbsp
MAYONNAISE



¼ tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
MASCARPONE
CHEESE



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1 Prepare the ingredients:

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- Cut off and discard the tough, woody stem ends of the asparagus; halve on an angle.



2 Cook & chop the spinach:

- In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes per batch, or until wilted.
- Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Wipe out the pan.



3 Make the topping:

- In a medium bowl, combine the **chopped spinach, lemon zest, mascarpone cheese, 3/4 of the garlic paste, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

4 Assemble & bake the flatbreads:

- Lightly oil a sheet pan. Place the **pitas** on the prepared sheet pan. Evenly spread the **topping** onto the pitas; using a spoon, create a well in the center. Crack **1 egg** into a small bowl; carefully pour into 1 well. Repeat with the remaining egg and pita. Season with salt and pepper.
- Bake 11 to 13 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven.



5 Cook the asparagus:

- While the flatbreads bake, in the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **asparagus**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until bright green and slightly softened. Add **1/4 cup of water** and cook, stirring occasionally, 2 to 3 minutes, or until the asparagus has softened and the water has cooked off.
- Turn off the heat and stir in **the juice of 1 lemon wedge**. Season with salt and pepper to taste.

6 Make the lemon aioli & plate your dish:

- While the asparagus cooks, in a bowl, combine the **mayonnaise, remaining garlic paste, green tops of the scallions, and the juice of 1 lemon wedge**. Season with salt and pepper to taste.
- Divide the **cooked asparagus and baked flatbreads** between 2 dishes. Top the asparagus with the lemon aioli. Serve with the **remaining lemon wedges** on the side. Enjoy!