



Cooking Made Easy



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Ricotta Flatbread with Roasted Grapes



We love the combination of sweet & salty, and this dish really hits a home-run. Creamy ricotta, sautéed leeks, and peppery arugula are complimented by roasted grapes; a sweet touch to this rustic flatbread.



35 min



level 2



veggie



nut free



Pizza Dough



Rosemary



Leek



Ricotta



Red Grapes



Arugula

Ingredients	1)	2 People	4 People
Pizza Dough	1)	1	2
Rosemary		1 sprig	2 sprigs
Leek		1	2
Ricotta	7)	8 oz	16 oz
Red Grapes		20	40
Arugula		4 oz	8 oz
Olive Oil*		1 T	2 T

*Not included
 Allergens
 1) Wheat
 7) Milk



Nutrition per person Calories: 768 | Carbs: 96 g | Fat: 33 g | Protein: 28 g | Fiber: 7 g



1 Preheat oven to 425 degrees. Take the **dough** out of the fridge to come to room temperature. Strip the leaves off the **rosemary sprig** and chop. Trim the green top and bottom of the **leek** and discard. Halve the remaining white part lengthwise, then thinly slice.



2 Liberally grease a foil-lined baking sheet. Pick up the **dough** and stretch it out with your hands, rotating it and working from the center towards the outer edges, before placing it on the baking sheet. Keep stretching it until you have formed a rough rectangle. Make sure the dough is as even as possible. It's OK if it doesn't fill the entire baking sheet. Poke the dough with a fork thoroughly and season with **salt**. Sprinkle with **half the rosemary** and bake for about 20 minutes, until slightly crisp. **HINT:** You can use a rolling pin or wine bottle to stretch it out with a sprinkle of flour on a clean, dry surface!



3 Meanwhile, place the **grapes** on another baking sheet. Season with the remaining **rosemary**, ½ teaspoon **olive oil** and season with **salt** and **pepper** and roast for about 6 minutes.



4 Heat 2 teaspoons **olive oil** in a pan over medium heat. Add the **leeks** and season with **salt** and **pepper**. Cook for about 6 minutes, until softened.

5 Once the **flatbread** is partially baked, top with **ricotta**, **grapes**, and **leeks**. Top with the **arugula** and drizzle with ½ teaspoon **olive oil**. Place in the oven for about 5 minutes until the arugula wilts slightly.

6 Cut the **flatbread** into squares and serve straight out of the oven!

Tip Leek have lots of layers that can hide sand from their soil. To thoroughly clean them, place the sliced leeks in a large bowl with cold water. Give them a little shake, then scoop them out. This trick works well on any other leafy greens too!