

# DINNERLY



## SIMPLY JULIA'S White Pizza-Style Kale

(But We Made It a Pizza!)



ca. 20min



2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. We loved her cheesy White Pizza-Style Kale so much, we just had to put it on some pizza dough and bake it to crispy perfection. We've got you covered (and so does Julia)!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- garlic
- 1 pkg mozzarella <sup>2</sup>
- 1 bunch Tuscan kale
- 4 oz ricotta <sup>2</sup>
- ¾ oz piece Parmesan <sup>2</sup>
- 1 pkt crushed red pepper

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

## TOOLS

- rimmed baking sheet
- microplane
- box grater

## COOKING TIP

Let pizza dough come to room temperature before you start cooking. To speed it up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place in oven, 10–20 mins.

## ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1170kcal, Fat 57g, Carbs 123g, Protein 26g



### 1. Prep ingredients

Place **pizza dough** in a lightly **oiled** bowl and set aside to come to room temperature. Preheat oven to 500°F with a rack in the lower third. Lightly **oil** a rimmed baking sheet.

Using a microplane, finely grate **2 teaspoon garlic** into a small bowl; add **2 tablespoons oil** and stir to combine.

Coarsely grate **mozzarella** on large holes of a box grater.



### 4. Assemble & bake pizza

Spoon **garlic oil** evenly over **dough**. Sprinkle with **mozzarella** and **kale**, then spoon dollops of **ricotta** over top, about 1 tablespoon each. Grate about **2 tablespoons Parmesan** over top; season with **salt** and **pepper**.

Bake on lower oven rack until bottom of **crust** is browned, rotating baking sheet halfway through cooking time, 15–20 minutes.



### 2. Prep & wilt kale

Remove **half of the kale leaves** from tough stems (save rest for own use); discard stems. Stack leaves and coarsely chop.

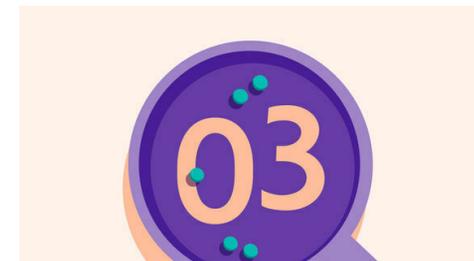
In a medium bowl, combine **kale, 2 tablespoons oil, 1 teaspoon salt**, and **a few grinds of pepper**. Using your hands, massage kale until lightly wilted. Set aside until step 4.



### 5. Finish & serve

Transfer **pizza** to cutting board; grate **remaining Parmesan** over top, as desired. Lightly drizzle with **olive oil** and sprinkle with **crushed red pepper**, if desired.

Cut **Simply Julia's White Pizza-Style Kale** into wedges and serve. Enjoy!



### 3. Stretch dough

On a lightly **floured** work surface, roll or stretch **dough** into an 8x12-inch rectangle. If dough springs back, let sit 5–10 minutes and try again. Carefully transfer to prepared baking sheet.



### 6. Toppings galore!

Want to bump up the pizza flavors even more? A sprinkle of dried oregano and garlic powder wouldn't hurt!