



## Pizza Bianca

with Spinach and Artichokes



30-40min



2 Servings

What's the secret to making a crusty pizza in your oven at home? Bake your pizza on the lower oven rack on an oiled baking sheet to ensure a crisp, golden brown crust. We topped this white pizza with a spinach and artichokes. It's a classic combination everyone will love. Cook, relax, and enjoy!



## What we send

- canned artichoke hearts
- baby spinach
- garlic
- crushed red pepper flakes
- 12 oz pizza dough <sup>1</sup>
- 1 pkg mozzarella <sup>7</sup>
- <sup>7</sup>

## What you need

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

## Tools

- fine-mesh sieve
- medium skillet
- rimmed baking sheet

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 810kcal, Fat 38g, Carbs 82g, Protein 36g



### 1. Prep ingredients

Preheat oven to 500°F with a rack in the bottom third. Generously **oil** a rimmed baking sheet. Let **dough** come to room temperature. Drain **artichokes** and thinly slice lengthwise. Place artichokes on a paper towel-lined plate, set aside for step 4. Peel and thinly slice **1 large garlic clove**. Thinly slice **mozzarella**.



### 4. Build pizza

Dollop **ricotta mixture** on **dough** and spread, leaving a 1-inch border all around. Evenly distribute **spinach** over top. Tear **mozzarella** into smaller pieces and scatter over **spinach**. Top with **artichokes**, and drizzle with **oil**.



### 2. Cook spinach

Heat **2 teaspoons oil** in a medium skillet over medium. Add **garlic** and **1/8 teaspoon crushed red pepper** (or more depending on heat preference); cook until fragrant, about 2 minutes. Add **spinach**, **a pinch of salt**, and **a few grinds pepper**, and cook until wilted, about 3 minutes. Transfer to a fine-mesh sieve, using the back of a spoon, press to remove excess liquid.



### 5. Bake pizza

Bake **pizza** in bottom third of oven until browned and bubbling, 12-18 minutes. Remove and set aside to cool slightly.



### 3. Make ricotta mixture

In a small bowl, combine **ricotta**, **1 tablespoon oil**, **1/2 teaspoon salt**, and **a few grinds pepper**. On a **floured** surface, roll or stretch **dough** to a rectangle, about 10" x 13". If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet and press to edges of the pan.



### 6. Serve

Cut **pizza** into squares and serve with **any remaining crushed red pepper** sprinkled on top, if desired. Enjoy!