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## Mozzarella & Spinach Pizza

with Basil



20-30min



2 Servings

We used Hot Bread Kitchen's flaky naan as a base for our take on the weeknight pizza. The naan crisps up beautifully along the edges and big piles of spinach tossed with cheese wilt right on top. Instead of making a classic tomato sauce we stirred balsamic into tomato paste for a bright and punchy layer. Cook, relax and enjoy!

## What we send

- clove garlic
- tomato paste
- balsamic vinegar
- baby spinach
- fresh basil sprigs
- dried chile flake

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- box grater
- rimmed baking sheet
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 715.0kcal, Fat 37.4g, Proteins 31.1g, Carbs 59.1g



### 1. Prep ingredients

Preheat oven to 400°F. Peel and finely chop garlic. Thinly slice mozzarella. Grate Pecorino.



### 2. Make sauce

Place naan on a rimmed baking sheet and warm in the oven for 5 minutes. Meanwhile, combine tomato paste, garlic, 1 tablespoon oil, 1 tablespoon vinegar and season with salt and pepper.



### 3. Top naan

Spread tomato paste mixture over naan. Top with mozzarella.



### 4. Mix salad

Combine spinach, Pecorino and 1 tablespoon oil and season with salt and pepper. Scatter on top of mozzarella. Drizzle 1 tablespoon oil on top of each pile of spinach.



### 5. Bake pizzas

Bake until cheese is melted and spinach is wilted, about 15 minutes. Scatter basil leaves on top.



### 6. Warm olives

Meanwhile, cut larger olives in half if desired. Heat 1 tablespoon oil in a small skillet over medium-high. Add olives and chile flake and stir until warmed and lightly browned, about 2 minutes. Serve with pizzas cut into wedges. Enjoy!