

DINNERLY



Three-Cheese White Pizza with Spinach & Pesto



20-30min



2 Servings

Did you know how easy it is to make a three-cheese white pizza from the comfort of your own kitchen? With Dinnerly by your side, anything is possible. Don't blame us if you find yourself making a fresh pizza every week from here on out (but if it has spinach on top it must be healthy, right?). We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 3¼ oz mozzarella ²
- 5 oz baby spinach
- 4 oz ricotta ²
- 2 oz basil pesto ²
- 1 lemon
- ¾ oz Parmesan ²

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

COOKING TIP

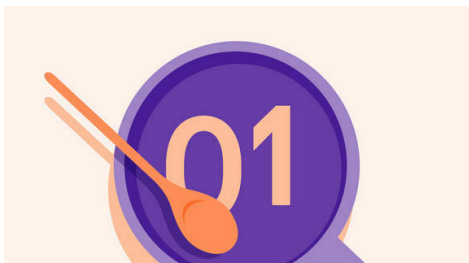
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 980kcal, Fat 40g, Carbs 108g, Protein 47g

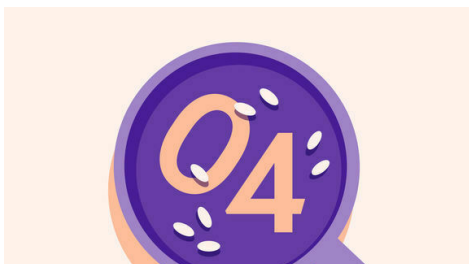


1. Prep ingredients

Place **pizza dough** in a lightly **oiled** bowl and let come to room temperature (see cooking tip).

Preheat oven to 500°F with a rack in the bottom position. Lightly **oil** a rimmed baking sheet.

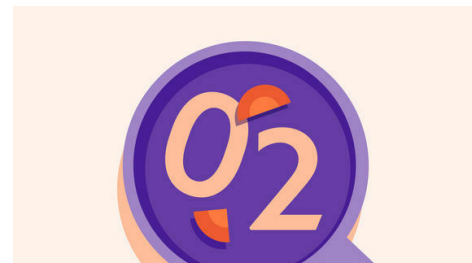
Finely chop **2 teaspoons garlic**. Coarsely grate **mozzarella** (or tear into ½-inch pieces). Finely grate **Parmesan**, if necessary.



4. Finish pizza & serve

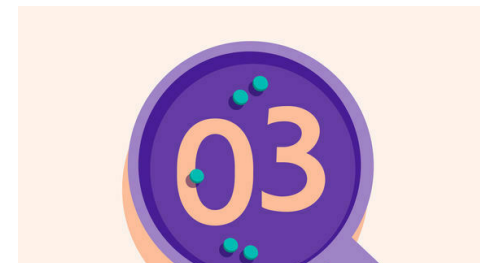
Bake on lower oven rack until bottom of **crust** is browned, rotating baking sheet halfway through cooking time, 10–12 minutes. Transfer to a cutting board. Sprinkle **Parmesan** over top, then dollop with **pesto**. Finely grate **half of the lemon zest** over top.

Serve **white pizza** with **lemon wedges** for squeezing over top, if desired. Enjoy!



2. Cook garlic & spinach

In a medium skillet, heat **1 tablespoon oil** and **chopped garlic** over medium; cook, stirring occasionally, until garlic begins to sizzle, 1–2 minutes. Add **spinach**; cook until wilted, 2–3 minutes. Season with **salt** and **pepper**.



3. Shape dough & assemble

On a lightly **floured** surface, roll or stretch **dough** into a 12-inch circle (if dough springs back, let sit 5–10 minutes and try again). Carefully transfer to prepared baking sheet.

Lightly brush dough with **oil**. Top with **spinach**, leaving a ½-inch border around edges. Sprinkle **mozzarella** over top, then dot with **ricotta**. Lightly season with **salt** and **pepper**.



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!