



Roasted Veggie White Pizza

with Arugula Salad



30-40min



2 Servings

This white pizza might be without sauce, but it definitely isn't without flavor! We char a combo of zucchini, poblano peppers, and scallions, before they get dressed in a lemon zest-garlic topping. The dough is layered up with the roasted veggies, seasoned ricotta, and mozzarella. Baked until crisp and bubbling, you can serve the pizza with the peppery arugula salad on top or alongside.

What we send

- 1 lb pizza dough ¹
- 1 zucchini
- 2 scallions
- 1 poblano pepper
- 1 lemon
- garlic
- 4 oz ricotta ²
- 3¼ oz mozzarella ²
- 3 oz arugula

What you need

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

Tools

- box grater
- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

Allergens

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

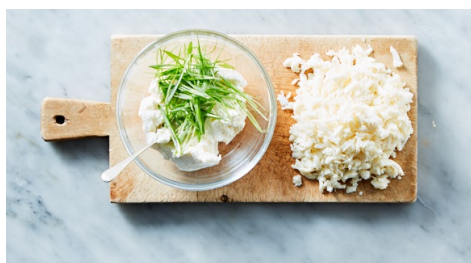
Nutrition per serving

Calories 930kcal, Fat 34g, Carbs 114g, Protein 42g



1. Prep ingredients

Preheat oven to 500°F with a rack in the bottom third. Let **dough** sit at room temperature. Trim ends from **zucchini**, quarter lengthwise, then cut crosswise into 1-inch pieces. Trim ends from **scallions**, then thinly slice dark green tops; cut whites and light greens into 1-inch pieces. Halve **poblano** lengthwise, remove stem and seeds, then cut into thin strips.



4. Make toppings

In a small bowl, combine **ricotta** with **scallion greens**; season to taste with **salt** and **pepper**. Grate **mozzarella** on large holes of a box grater.



2. Prep garlic & lemon

Grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice**. Finely chop **1 large garlic clove**.

Combine **garlic** and **lemon zest** on the cutting board, along with **½ teaspoon each salt and pepper**, and chop together until very fine.



5. Assemble pizza

Generously **oil** a rimmed baking sheet. On a **floured** surface, press **dough** to flatten. Roll or stretch to a 14" x 10" rectangle. If dough springs back, let rest 5-10 minutes before rolling again.

Transfer dough to prepared baking sheet, pressing to edges. Spread **ricotta mixture** over dough, top with **veggies** (reserve bowl for step 6) and **mozzarella** and drizzle with **oil**.



3. Sauté veggies

In a large bowl, combine **zucchini**, **desired amount of poblano** (depending on heat preference), **large scallion pieces**, **1 tablespoon oil**, and **a pinch each salt and pepper**. Heat a large cast-iron skillet over medium-high until very hot. Add veggies and cook, stirring occasionally, until charred in spots and crisp-tender, 5 minutes. Return to bowl; stir in **¾ of garlic mixture**.



6. Bake pizza & make salad

Bake **pizza** in bottom third of oven until browned and bubbling, 12-15 minutes. In reserved bowl, whisk **lemon juice**, **remaining lemon zest-garlic mixture**, and **1 tablespoon oil**. Add **arugula** and **a pinch each of salt and pepper**, tossing to coat.

Slide **pizza** onto a cutting board and cut into wedges. Serve with **salad** on top or alongside. Enjoy!