



French Bread White Pizza with Peas & Ricotta

Zucchini & Basil Pesto



20-30min



2 Servings

French bread pizzas are a blank canvas that provide endless opportunities for creative and tasty combinations! And this one, inspired by the fresh flavors of spring, almost looks as beautiful as a painting! A quick basil pesto adds a herby punch to the ricotta and salad dressing. Serve the arugula salad on the side, or on top for an added layer of texture and flavor.

What we send

- 1 shallot
- 1 zucchini
- ¾ oz Parmesan ⁷
- 1 lemon
- garlic
- 2 baguettes ¹
- 2½ oz peas
- 4 oz ricotta ⁷
- 2 oz basil pesto ⁷
- 5 oz arugula

What you need

- olive oil
- kosher salt & ground pepper

Tools

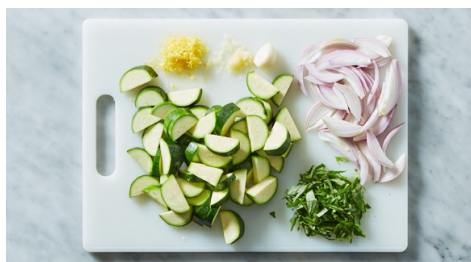
- microplane or grater
- large skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 30g, Carbs 96g, Protein 31g



1. Prep ingredients

Halve and thinly slice **all of the shallot** lengthwise. Trim ends from **zucchini**, halve lengthwise, then thinly slice into half moons. Finely grate **Parmesan**, if necessary. Zest **all of the lemon**. Grate **½ teaspoon garlic** and leave **1 clove** whole for step 5. Split **rolls**.



4. Make dressing

Preheat broiler with top rack 6 inches from heat source. Squeeze **1 tablespoon lemon juice** into bowl with **remaining pesto**. Whisk in **½ tablespoon oil** and season to taste with **salt** and **pepper**. Stir in **remaining shallots** and set aside until step 6.



2. Sauté vegetables

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **zucchini**, **¾ of the shallots**, and **½ teaspoon salt**, and cook until golden and tender, about 5 minutes. Stir in **peas** and **1 tablespoon water** and cook until warmed through, about 2 minutes.



5. Make pizza

Place **rolls**, cut side-up, on a rimmed baking sheet; brush with **oil**. Broil on top rack until golden, 1-2 minutes. Flip and broil 1-2 minutes more (watch closely). Rub cut sides with **whole garlic clove**. Spread **ricotta** to the edges. Top with **veggies** and **remaining Parmesan**. Return to top rack; broil until **cheese** is browned in spots, 1-2 minutes. Season to taste.



3. Mix pesto with ricotta

Meanwhile, in a medium bowl, combine **ricotta**, **¾ of the pesto**, and **½ each of the Parmesan and lemon zest**. Season to taste with **salt** and **pepper**.

Place **remaining pesto** in a large bowl.



6. Dress salad & serve

Add **arugula** to bowl with **dressing** and **shallots** and toss to coat; season to taste with **salt** and **pepper**. Serve **French bread pizza** with **salad** alongside. Enjoy!