



Springy French Bread White Pizza

with 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. Cook, relax, and enjoy!

What we send

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

What you need

- kosher salt & ground pepper
- olive oil

Tools

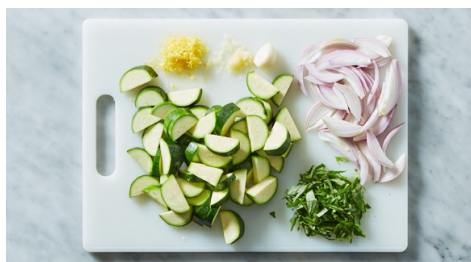
- large skillet
- rimmed baking sheet

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, peel, and thinly slice **all of the shallot** lengthwise. Trim ends from **zucchini**, then halve lengthwise, and thinly slice into half moons. Finely grate **Parmesan**. Zest **lemon**. Gate **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 the large bowl of **remaining pesto**. Whisk in **½ tablespoon oil** and season to taste with **salt** and **pepper**. Stir in **remaining shallots** and let sit 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** on cut sides to the edges. Top with **veggies** and **remaining Parmesan**. Return to top rack; broil until **cheese** is browned in spots, 1-2 minutes.



3. Mix pesto with ricotta

Meanwhile, in a medium bowl, combine **¾ of the pesto** with **ricotta** and **½ each of of 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!