

MARLEY SPOON



Cheesy Spinach-Artichoke Pizza

with Fontina & Parmesan

 20-30min  2 Servings

We take the best elements of spinach-artichoke dip to the next level as a creamy topping for crisp skillet pizza. We serve this rich dish with tangy marinated plum tomatoes, which add the perfect hit of acidity to the cheesy slice.

What we send

- 1 lb pizza dough ¹
- garlic (use 1 large clove)
- ¾ oz piece Parmesan ²
- ¾ oz fontina ²
- 9 oz tomatoes
- 1 oz pkt cream cheese ²
- 3 oz baby spinach
- 4 oz artichoke pesto ²

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- all-purpose flour ¹
- milk ²

Tools

- microplane or grater
- medium saucepan
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 990kcal, Fat 47g, Carbs 110g, Protein 32g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Unwrap **dough**, transfer to a lightly **oiled** bowl and turn to coat; allow to come to room temperature. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Finely chop **fontina**.



4. Finish spinach sauce

Stir **spinach** into **cream sauce** and cook until just wilted, about 1 minute. Remove saucepan from heat. Stir in **fontina**, **half of the grated Parmesan**, and **3 tablespoons of the artichoke pesto**. Season to taste with **salt** and **pepper**.



2. Marinate tomatoes

In a small bowl, stir to combine **half of the chopped garlic** and **1½ teaspoons each of vinegar and oil**. Core **tomatoes**, then finely chop. Transfer tomatoes to bowl with **vinaigrette**, and stir to combine. Season to taste with **salt** and **pepper**.



5. Bake pizza

Lightly **oil** a medium ovenproof skillet. Transfer **pizza dough** to the skillet, pressing dough to the edges. Top dough with **creamy spinach and artichoke sauce**, leaving a ½-inch border. Bake on lower oven rack until bottom crust of the pizza is golden, about 15 minutes. Let stand for 5 minutes.



3. Start cream sauce

Heat **1 tablespoon oil** in a medium saucepan over medium. Add **remaining chopped garlic** and **1 tablespoon flour** and cook, stirring, until fragrant, about 1 minute. Stir in **all of the cream cheese** and **½ cup milk**. Cook, stirring, until sauce is thick and smooth, 1-2 minutes.



6. Finish & serve

Spoon **marinated tomatoes and their juices** over **pizza**. Drizzle with **a little of the remaining artichoke pesto** and garnish with **remaining Parmesan**. Enjoy!