

DINNERLY



Bacon & Onion White Pizza with Arugula Salad



30-40min



2 Servings

Caution: This recipe contains material that some eating audiences may find unsuitable based on extreme levels of heavenly decadence. Many parents may want to eat it with their children. The pizza contains one or more of the following: bacon in multiple applications, sautéed onions, and creamy mascarpone cheese. Eating discretion is strongly advised. You're gonna love it! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- 4 oz pkg thick-cut bacon
- 1 red onion
- 3 oz mascarpone ³
- 5 oz arugula

WHAT YOU NEED

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

TOOLS

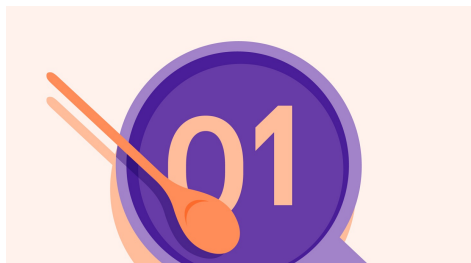
- medium skillet
- rimmed baking sheet

ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1210kcal, Fat 62g, Carbs 112g, Protein 50g



1. Prep ingredients

Preheat oven to 500°F with a rack in lower third. Let **pizza dough** come to room temperature.

Thinly slice **bacon** crosswise. Halve **onion** and thinly slice.

In a medium bowl, whisk together **mascarpone** and **1 large egg**. Season with **½ teaspoon salt** and **a few grinds of pepper**.



4. Assemble & bake pizza

Spread **mascarpone sauce** evenly over **dough**, leaving a ½-inch border. Top with **bacon and onions**. Brush dough border with **bacon fat** in skillet.

Bake on lower oven rack until browned and bubbling, 12–20 minutes (watch closely as ovens vary).



2. Roll dough

Generously **oil** a large rimmed baking sheet.

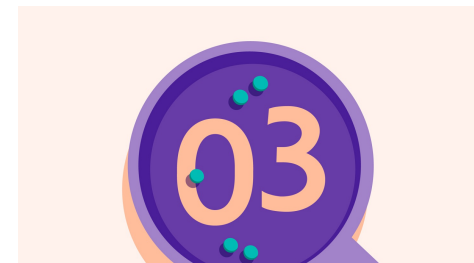
On a **floured** surface, roll or stretch **dough** into a roughly 10"x13" rectangle. If dough springs back, cover and let sit 5 minutes before trying again. Carefully transfer to prepared baking sheet.



5. Make salad & serve

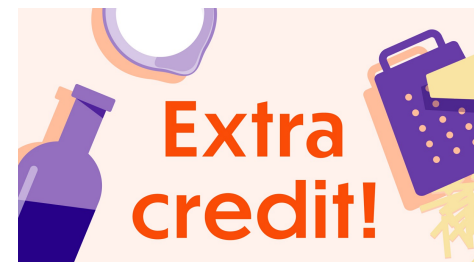
In a medium bowl, whisk together **2 teaspoons vinegar** and **2 tablespoons oil**. Add **arugula** and toss to coat. Season to taste with **salt** and **pepper**.

Transfer **white pizza** to a cutting board and cut into wedges. Serve with **salad** on top or alongside. Enjoy!



3. Cook bacon & onion

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bacon** and **onion** and cook, stirring, until lightly browned (but not crisp), and bacon fat begins to render, about 6 minutes.



6. Make it picky-eater proof

This dinner is perfect for all palates because it's gourmet-meets-pizza! Picky eaters might not love the arugula, so serve the salad on the side and watch the pizza disappear!