

MARLEY SPOON



Martha's Best White Pizza with Prosciutto

Hot Honey & Arugula



30-40min



2 Servings

We're coming in HOT with this pizza. Forget the bland white pizzas you've had in the past—this one is fresh, bright, and brimming with flavor. We top this crisp sheet pan pizza with lemony ricotta, Parmesan cheese, thinly sliced prosciutto, and a peppery arugula salad. If that's not enough to convince you, it's drizzled with homemade hot honey for a sweet and spicy finish.

What we send

- 1 lb pizza dough ¹
- 2 (½ oz) honey
- 1 pkt crushed red pepper
- 1 lemon
- 2 (¾ oz) Parmesan ²
- 4 oz ricotta ²
- 5 oz arugula
- 2 oz prosciutto

What you need

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

Tools

- rimmed baking sheet
- microplane or grater

Cooking tip

Allowing your dough to come to room temperature is the key to making it stretchy and easy to work with. We recommend taking the dough out of the fridge at least 30 minutes before using it.

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 26g, Carbs 124g, Protein 24g



1. Prep dough

Set **dough** out and allow to come to room temperature. Preheat oven to 450°F with a rack in the lower third. Lightly grease a rimmed baking sheet with **neutral oil**.



2. Bake crust

On a lightly **floured** surface, stretch or roll **dough** to a rectangle (about 8x10-inches). Transfer to prepared baking sheet; drizzle dough with **olive oil** and season generously with **salt** and **pepper**. Bake on lower oven rack until crust is browned and crisp on the bottom, 15-20 minutes (watch closely as ovens vary). Remove from oven.



3. Make hot honey

Meanwhile, in a small bowl, stir to combine **all of the honey** and **a pinch or two of crushed red pepper** (depending on heat preference). Stir in **1-2 teaspoons hot tap water** to thin.



4. Prep dressing & ricotta

Finely grate **¼ teaspoon lemon zest**. Separately squeeze **½ teaspoon lemon juice** into a medium bowl; stir in **1 teaspoon olive oil** and set lemon dressing aside until step 5. Finely grate **all of the Parmesan**. In a second medium bowl, combine **ricotta**, **lemon zest**, and **half of the Parmesan**. Season ricotta to taste with **salt** and **pepper** and set aside until step 6.



5. Dress arugula

Add **arugula** to bowl with **lemon dressing**, and toss gently to coat. Season to taste with **salt** and **pepper**.



6. Finish & serve

Spread **seasoned ricotta** over **crust**, then top with **arugula salad**, **prosciutto**, and **remaining Parmesan**. Drizzle **hot honey** over top and garnish with **crushed red pepper**, if desired. Enjoy!