

DINNERLY



Bacon & Plum Pizza

with Red Onion & Arugula



30-40min



2 Servings

Pineapple ain't the only fruit on pizza these days—behold the era of the mighty plum. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- 1 red plum
- 1 red onion
- 4 oz pkg thick-cut bacon
- 4 oz ricotta ¹
- 2 oz shredded fontina ¹
- 1 bag arugula

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ²
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

Pizza stone directions: Preheat oven to 500°F with a pizza stone in the center. Assemble pizza on a floured pizza peel; transfer to stone and bake until crust is golden, 10–12 minutes.

ALLERGENS

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

NUTRITION PER SERVING

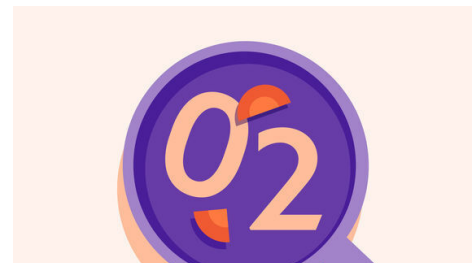
Calories 1170kcal, Fat 51g, Carbs 116g, Protein 58g



1. Prep ingredients

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

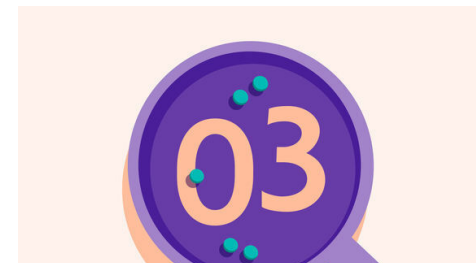
Halve **plum** and remove pit; cut into ¼-inch slices. Halve **onion** and slice half into ¼-inch slices (save rest for own use). Cut **bacon** crosswise into ½-inch pieces.



2. Cook bacon

Place **bacon** in a medium skillet and cook over medium-high heat, stirring occasionally, until bacon is browned and crisp, about 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate; reserve **bacon fat**.

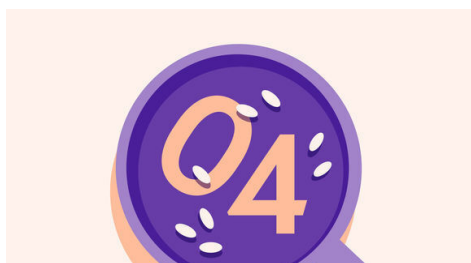
In a small bowl, combine **ricotta**, 1 **tablespoon oil**, ½ **teaspoon salt**, and a **few grinds of pepper**.



3. Prep pizza

Generously oil a rimmed baking sheet. On a **lightly floured** surface, roll or stretch **dough** into a 12-inch circle. If dough springs back, cover and let sit 5–10 minutes before rolling again. Dust off excess flour. Carefully transfer to prepared baking sheet.

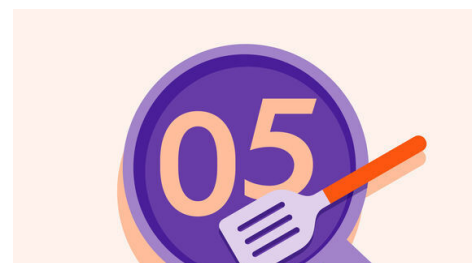
Dollop **ricotta mixture** on **dough**, spreading into an even layer; leave a 1-inch border. Sprinkle **fontina** over pizza.



4. Cook pizza

Top **pizza** with **bacon**, **plum**, and **sliced onion**. Brush edges of dough with **reserved bacon fat** and drizzle some **bacon fat** over top of pizza.

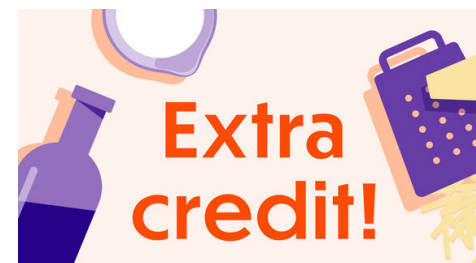
Bake pizza on lower oven rack until **cheese** is melted and bubbling, onions and plums are tender, and pizza is well browned on the bottom and edges, 14–18 minutes.



5. Finish & serve

Meanwhile, in a medium bowl whisk to combine 1½ **tablespoons each of oil and vinegar**, a **pinch of salt**, and a **few grinds of pepper**. Add **arugula** and toss to coat.

Transfer **pizza** to a cutting board and allow to cool for a few minutes. Top with a **handful of arugula salad**, cut into slices and serve. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.