

# DINNERLY



## Tomato & Ricotta Pizza with Basil Pesto & Fresh Oregano



45min



2 Servings

If you want your homemade pizza to be just a littleeee fancy, you can't go wrong with roasted tomato and onions and creamy ricotta as your toppings. Fresh oregano leaves, freshly grated Parm, and refreshing basil pesto make this pizza taste like you grew it in a garden. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 2 plum tomatoes
- 1 medium red onion
- $\frac{3}{4}$  oz Parmesan <sup>2</sup>
- 4 oz ricotta <sup>2</sup>
- $\frac{1}{4}$  oz fresh oregano
- 2 oz basil pesto <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- olive oil
- all-purpose flour <sup>1</sup>

## TOOLS

- rimmed baking sheet
- microplane or grater

## COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 850kcal, Fat 26g, Carbs 121g, Protein 15g

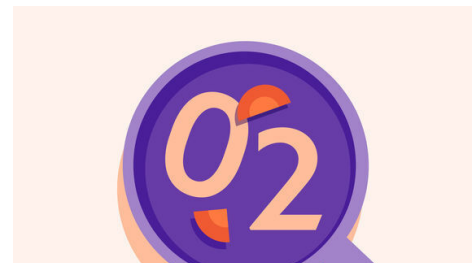


### 1. Prep ingredients

Preheat oven to 500°F with a rack in the bottom. Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature.

Cut **tomatoes** into  $\frac{1}{4}$ -inch rounds. Spread in an even layer on a paper towel; sprinkle with **salt** and  $\frac{1}{4}$  **teaspoon sugar**. Set aside to release water, about 10 minutes.

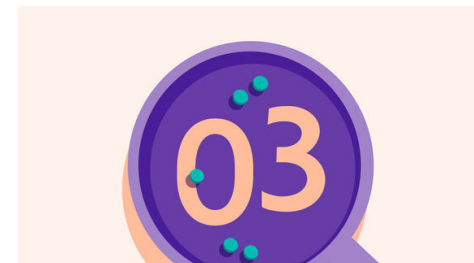
Thinly slice **half of the onion** (save rest for own use).



### 2. Roast tomatoes & onions

Use a paper towel to gently press excess liquid from **tomatoes**. Lightly **oil** a rimmed baking sheet; spread **tomatoes and onions** in an even layer. Drizzle with **oil**.

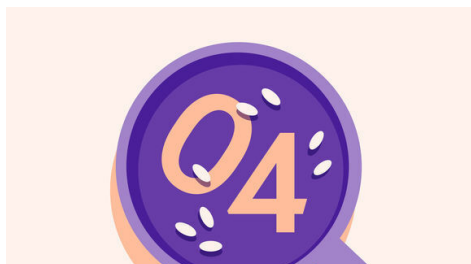
Roast on bottom oven rack until tomatoes are softened and lightly browned in spots, about 10 minutes. Carefully transfer veggies to a cutting board. Reserve baking sheet for step 4.



### 3. Prep ricotta & oregano

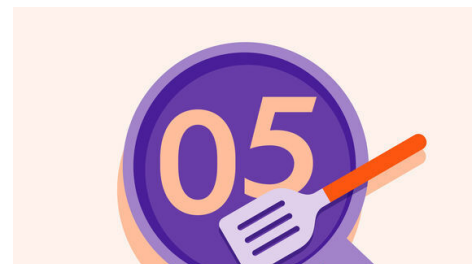
While **veggies** cook, grate **Parmesan**. In a medium bowl, combine **ricotta** and **half of the Parmesan**; season to taste with **salt** and **pepper**.

Pick **half of the oregano leaves** from stems (save rest for own use); discard stems.



### 4. Assemble pizza

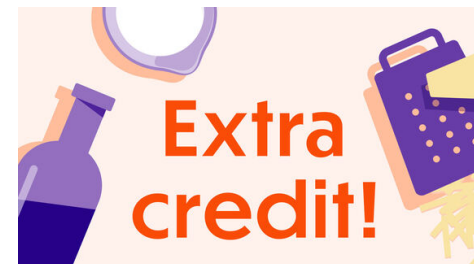
On a lightly **floured** work surface, roll or stretch **dough** into a 12-inch circle (if dough springs back, cover, let rest 5 minutes, and try again). Transfer to reserved baking sheet; brush with **oil**. Sprinkle **half of the remaining Parmesan** in a 1-inch border around edge of dough. Spread **tomatoes and onions** evenly over top, leaving a 1-inch border. Dollop with **ricotta**.



### 5. Bake & serve

Sprinkle **pizza** with **oregano leaves** and a **few cracks of black pepper**. Bake on lower oven rack until browned, 12–15 minutes (watch closely as ovens vary).

Serve **tomato and ricotta pizza** drizzled with **pesto** and sprinkled with **remaining Parmesan**. Enjoy!



### 6. Pro tip: pizza dough!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.