

DINNERLY



SIMPLY JULIA'S White Pizza-Style Kale

(But We Made It a Pizza!)



ca. 20min



2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. We loved her cheesy White Pizza-Style Kale so much, we just had to put it on some pizza dough and bake it to crispy perfection. We've got you covered (and so does Julia)!

WHAT WE SEND

- 1 lb pizza dough ¹
- garlic
- 1 pkg mozzarella ²
- 1 bunch Tuscan kale
- 4 oz ricotta ²
- $\frac{3}{4}$ oz piece Parmesan ²
- 1 pkt crushed red pepper

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- microplane
- box grater

COOKING TIP

Let pizza dough come to room temperature before you start cooking. To speed it up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place in oven, 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 1170kcal, Fat 57g, Carbs 123g, Protein 26g

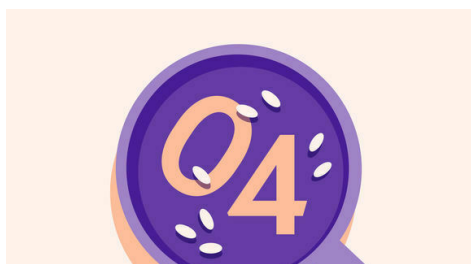


1. Prep ingredients

Place **pizza dough** in a lightly **oiled** bowl and set aside to come to room temperature. Preheat oven to 500°F with a rack in the lower third. Lightly **oil** a rimmed baking sheet.

Using a microplane, finely grate **2 teaspoon garlic** into a small bowl; add **2 tablespoons oil** and stir to combine.

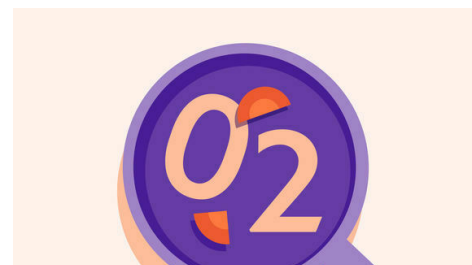
Coarsely grate **mozzarella** on large holes of a box grater.



4. Assemble & bake pizza

Spoon **garlic oil** evenly over **dough**. Sprinkle with **mozzarella** and **kale**, then spoon dollops of **ricotta** over top, about 1 tablespoon each. Grate about **2 tablespoons Parmesan** over top; season with **salt** and **pepper**.

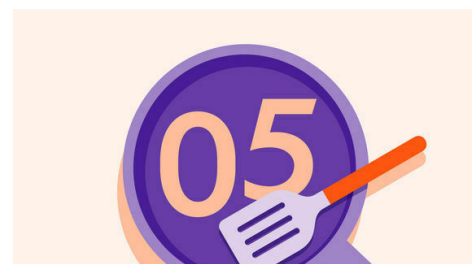
Bake on lower oven rack until bottom of **crust** is browned, rotating baking sheet halfway through cooking time, 15–20 minutes.



2. Prep & wilt kale

Remove **half of the kale leaves** from tough stems (save rest for own use); discard stems. Stack leaves and coarsely chop.

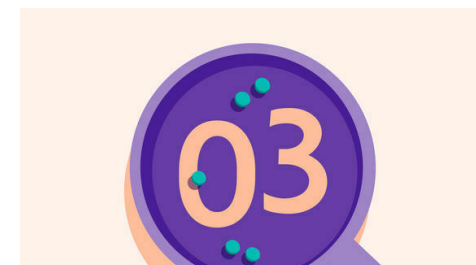
In a medium bowl, combine **kale, 2 tablespoons oil, 1 teaspoon salt**, and **a few grinds of pepper**. Using your hands, massage kale until lightly wilted. Set aside until step 4.



5. Finish & serve

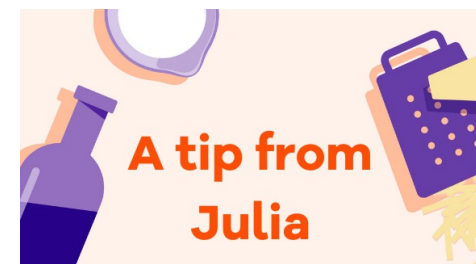
Transfer **pizza** to cutting board; grate **remaining Parmesan** over top, as desired. Lightly drizzle with **olive oil** and sprinkle with **crushed red pepper**, if desired.

Cut **Simply Julia's White Pizza-Style Kale** into wedges and serve. Enjoy!



3. Stretch dough

On a lightly **floured** work surface, roll or stretch **dough** into an 8x12-inch rectangle. If dough springs back, let sit 5–10 minutes and try again. Carefully transfer to prepared baking sheet.



6. Toppings galore!

Want to bump up the pizza flavors even more? A sprinkle of dried oregano and garlic powder wouldn't hurt!