
Roasted Veggie White Pizza

with Arugula Salad



30-40min



2 Servings

This white pizza might be without sauce, but it definitely isn't without flavor! We char a combo of zucchini, poblano peppers, and scallions, before they get dressed in a lemon zest-garlic topping. The dough is layered up with seasoned ricotta, the roasted veggies, and mozzarella. Baked until crisp and bubbling, you can serve the pizza with the peppery arugula salad on top or alongside. Your ch...

What we send

- zucchini
- baby arugula
- garlic
- scallions
- poblano pepper
- lemon
- 12 oz pizza dough ¹
- 2
- 1 pkg mozzarella ²

What you need

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

Tools

- box grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 589kcal, Fat 27g, Carbs 63g, Protein 24g



1. Prep ingredients

Preheat oven to 500°F with a rack in the bottom third. Let **dough** sit at room temperature. Trim ends from **zucchini**, quarter lengthwise, then cut crosswise into 1-inch pieces. Trim ends from **scallions**, then thinly slice dark green tops; cut whites and light greens into 1-inch pieces. Halve **poblano** lengthwise, remove stem and seeds, then cut into thin strips.



4. Make toppings

In a small bowl, combine **ricotta** with **scallion greens**; season to taste with **salt** and **pepper**. Grate **mozzarella** on large holes of a box grater.



2. Prep garlic & lemon

Grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice**. Peel and finely chop **1 large garlic clove**. Combine **garlic** and **lemon zest** on the cutting board, along with **½ teaspoon each salt and pepper**, and chop together until very fine.



5. Assemble pizza

Generously **oil** a rimmed baking sheet. On a **floured** surface, press **dough** to flatten. Roll or stretch to a 14" x 10" rectangle. If dough springs back, let rest 5-10 minutes before rolling. Transfer dough to prepared baking sheet; pressing to edges. Spread **ricotta mixture** over dough, top with **vegetables** (save bowl for salad) and **mozzarella** and drizzle with **oil**.



3. Sauté vegetables

In a large bowl, combine **zucchini**, **poblano**, and **large scallion pieces** with **1 tablespoon oil**, and a **pinch each salt and pepper**. Heat a large cast-iron skillet over medium-high until very hot. Add **vegetables** and cook, stirring occasionally, until charred in spots and crisp-tender, about 5 minutes. Return to the bowl and stir in **¾ of lemon zest-garlic mixture**.



6. Bake pizza & make salad

Bake **pizza** in bottom third of oven until browned and bubbling, 12-15 minutes. In the reserved bowl, whisk **remaining lemon zest-garlic mixture**, **lemon juice**, and **1 tablespoon oil**. Add **arugula**, a **pinch each salt and pepper**, and toss to coat. Slide **pizza** onto a cutting board and cut into wedges. Serve with **salad** on top or alongside. Enjoy!