



Pizza Bianca with Rosemary Sweet Potatoes

Almonds & Hot Honey



30-40min



2 Servings

When root vegetable season hits we try to squeeze them into as many meals as possible. On this pizza, the subtle sweet notes of sweet potatoes are picked up by the red onions that caramelize in the oven. To bring a bit of heat, we add a drizzle of hot honey. A sprinkle of chopped almonds over the top is the perfect crunchy finish to the well-balanced pizza of our autumn and winter dreams.

What we send

- 1 lb pizza dough ¹
- 1 sweet potato
- 1 red onion
- garlic
- 4 oz ricotta ⁷
- 3¼ oz mozzarella ⁷
- ¼ oz fresh rosemary
- 1 oz salted almonds ¹⁵
- ½ oz Mike's Hot Honey

What you need

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

Tools

- box grater
- medium saucepan
- rimmed baking sheet

Allergens

Wheat (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 1210kcal, Fat 49g, Carbs
150g, Protein 45g



1. Par-boil potato & onion

Preheat oven to 500°F with a rack in the lowest position. Bring **dough** to room temperature. Bring a medium saucepan of **salted water** to a boil. Peel **sweet potato** and cut into ½-inch pieces. Halve **onion**, then cut into ¼-inch slices. Add onion and sweet potato to **boiling water** and simmer until sweet potato is just tender, 6-8 minutes. Drain well.



4. Assemble & bake pizza

Evenly spread **ricotta mixture** over **pizza dough**, leaving a ½-inch border all around. Top with **mozzarella**. Scatter **sweet potatoes** and **onion** over pizza. Transfer to oven, and bake until dough is browned and cheese is bubbling, 12-18 minutes (watch closely as ovens vary).



2. Prep ingredients

Meanwhile, grate **1 teaspoon garlic** into a bowl. Add **ricotta** and **1 tablespoon oil**, and season with **salt** and **pepper**. Cut **mozzarella** into small pieces. Pick **1 tablespoon rosemary** and finely chop (save rest for own use). In a large bowl, gently toss **sweet potatoes and onions** with chopped rosemary, and **2 tablespoons oil**. Season with **salt** and **pepper**.



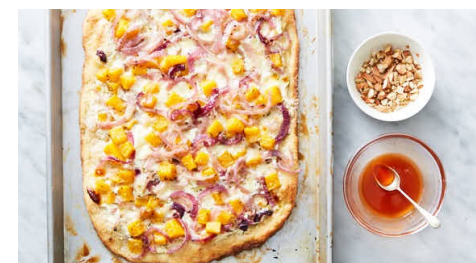
5. Prep toppings

While pizza bakes, roughly chop **almonds**. Add **hot honey** to a small bowl for easy drizzling, if desired.



3. Roll dough

Generously **oil** a rimmed baking sheet. On a well-**floured** surface, roll or stretch **pizza dough** into a 10x13-inch rectangle. If dough springs back, cover and let sit 5-10 minutes before rolling again. Dust off excess flour and carefully transfer to prepared baking sheet.



6. Finish & serve

Carefully slide **pizza** onto a cutting board. Top with **chopped almonds** and drizzle all over with **hot honey**. Cut into pieces and serve. Enjoy!