



Burst Tomato & Ricotta Pizza Rolls

with Pesto & Spinach Salad



50min



2 Servings

This tear-and-share meal proves you don't have to order in for a fun pizza party! Fresh tomato sauce explodes with flavor and texture before we spread it on our readymade pizza dough. Ricotta and Parmesan join the party before we roll it all up and bake to crispy, chewy perfection. Baby spinach with a basil vinaigrette makes a nourishing side salad for this vegetarian crowd-pleaser.

What we send

- 1 lb pizza dough ¹
- 1 shallot
- 1 pkg grape tomatoes
- ¼ oz granulated garlic
- ¾ oz Parmesan ²
- 4 oz ricotta ²
- 2 oz basil pesto ²
- 5 oz baby spinach

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar (or white wine vinegar)

Tools

- medium ovenproof skillet (preferably cast-iron)
- small saucepan
- microplane or grater

Allergens

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

Nutrition per serving

Calories 1020kcal, Fat 40g, Carbs 133g, Protein 17g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Place **pizza dough** in a **lightly oiled** bowl, turning to coat; let come to room temperature.

Lightly **oil** a medium ovenproof skillet (preferably cast-iron).

Thinly slice **shallot**.



2. Cook tomatoes

Heat **2 tablespoons oil** in a small saucepan over medium-high. Add **shallots, tomatoes, ¾ teaspoon sugar, ½ teaspoon each of granulated garlic and salt, and ½ cup water**. Cook, stirring occasionally, until tomatoes burst and sauce thickens, 6-10 minutes.

Finely grate **Parmesan**. In a small bowl, combine **ricotta and half of the Parmesan**; season to taste with **salt and pepper**.



3. Assemble pizza rolls

Place **dough** on a **lightly floured** work surface. Sprinkle with **flour**, then roll into an 8x12-inch rectangle (if dough springs back, let rest 5 minutes and try again). Spread **half of the tomatoes** over top, leaving a 1-inch border. Dollop **ricotta** over top.

Starting with the longer edge, roll up dough, tucking in the filling as you go.



4. Bake pizza rolls

Tightly pinch **dough seam** to seal (be careful not to tear dough). Slice crosswise into 6 rolls. Place in prepared skillet, cut-side up, spaced 1 inch apart. Sprinkle **half of the remaining Parmesan** over top.

Bake on center oven rack until puffed and deeply golden brown, 20-25 minutes (watch closely as oven vary).



5. Make salad

Meanwhile, in a medium bowl, whisk together **half of the pesto, 2 teaspoons vinegar, and ¼ teaspoon granulated garlic**. Season to taste with **salt and pepper**.

Add **spinach** and toss to coat.



6. Finish & serve

Drizzle **pizza rolls** with **remaining pesto**. Serve with **remaining tomato sauce** for dipping.

Sprinkle **remaining Parmesan** over **salad and pizza rolls**. Enjoy!