



## Spinach & Artichoke Pizza Bianca

with Mozzarella & Red Pepper Flakes



40-50min



2 Servings

What's the secret to making a crusty pizza in your oven at home? Bake your pizza on the lower oven rack on an oiled baking sheet to ensure a crisp, golden brown crust. We topped this white pizza with spinach and artichokes, a light yet filling combination that everyone will love!

## What we send

- 1 lb pizza dough <sup>1</sup>
- 14 oz can artichokes
- garlic
- 3¾ oz mozzarella <sup>2</sup>
- 1 pkt crushed red pepper
- 5 oz baby spinach
- 4 oz ricotta <sup>2</sup>

## What you need

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

## Tools

- rimmed baking sheet
- medium skillet
- fine-mesh sieve

## Cooking tip

Pizza stone directions: Preheat oven to 500°F with a pizza stone in the center. Assemble pizza on a floured pizza peel; transfer to stone and bake until crust is golden, 10-12 minutes.

## Allergens

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

## Nutrition per serving

Calories 940kcal, Fat 34g, Carbs 120g, Protein 22g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. **Generously oil** a rimmed baking sheet.

Let **dough** come to room temperature. Drain **artichokes**. Thinly slice half of the artichokes lengthwise (save rest for own use). Place sliced artichokes on a paper towel-lined plate; set aside for step 4.

Thinly slice **1 large garlic clove**. Cut or tear **mozzarella** into small pieces.



### 4. Build pizza

Dollop **ricotta mixture** on **dough** and spread in an even layer, leaving a 1-inch border all around. Evenly distribute **spinach** over top. Scatter **mozzarella pieces** over spinach. Top with **artichokes** and drizzle with **oil**.



### 2. Cook spinach

Heat **2 teaspoons oil** in a medium skillet over medium. Add **garlic** and **1/8 teaspoon crushed red pepper** (or more depending on heat preference); cook until fragrant, 1-2 minutes. Add **spinach**, **a pinch of salt**, and **a few grinds of pepper** and cook until wilted, about 3 minutes. Transfer to a fine-mesh sieve and, using the back of a spoon, press to remove excess liquid.



### 5. Bake pizza

Bake **pizza** on lower oven rack until browned and bubbling, 15-20 minutes. Remove and set aside to cool slightly.



### 3. Make ricotta mixture

In a small bowl, combine **ricotta**, **1 tablespoon oil**, **1/2 teaspoon salt**, and **a few grinds of pepper**. On a **lightly floured** surface, stretch or roll **dough** to a rectangle (about 8x10-inches). If dough springs back, cover and let sit 5-10 minutes before rolling again. Transfer to prepared baking sheet.



### 6. Serve

Cut **pizza** and serve with **any remaining crushed red pepper** sprinkled on top, if desired. Enjoy!