

# DINNERLY



## Spinach & Artichoke Pesto Pizza with White Sauce & Parmesan



30-40min



2 Servings

Want to hear a pizza joke? Never mind, it's too cheesy. Feel free to use that line for your next date because this is a pizza that is full of amore. The best part? Avoid the awkward small talk by stuffing your face with more 'za. We've got you covered!

### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- garlic (use 1 large clove)
- ¾ oz piece Parmesan <sup>2</sup>
- 2 pkts cream cheese <sup>2</sup>
- 3 oz baby spinach
- 4 oz artichoke pesto <sup>2</sup>

### WHAT YOU NEED

- olive oil
- all-purpose flour <sup>1</sup>
- milk <sup>2</sup>
- kosher salt & ground pepper

### TOOLS

- microplane or grater
- medium ovenproof skillet
- medium saucepan

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 850kcal, Fat 36g, Carbs 104g, Protein 28g



#### 1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Lightly **oil** a large bowl, then add **pizza dough**, turning to coat; set aside to come to room temperature. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Lightly **oil** a medium ovenproof skillet.



#### 2. Make cream sauce

Heat **1 tablespoon oil** in a medium saucepan over medium. Add **chopped garlic** and cook until fragrant, about 30 seconds. Stir in **1 tablespoon flour** and cook, about 1 minute. Stir in **all of the cream cheese** and **½ cup milk**. Cook, stirring, until sauce is thick and smooth, 1–2 minutes.



#### 3. Cook spinach

Stir **spinach** into **cream sauce**, in batches if necessary. Cook until barely wilted, about 1 minute. Remove saucepan from heat. Stir in **half of the Parmesan** and **3 tablespoons of the pesto**; season with **salt** and **pepper**.



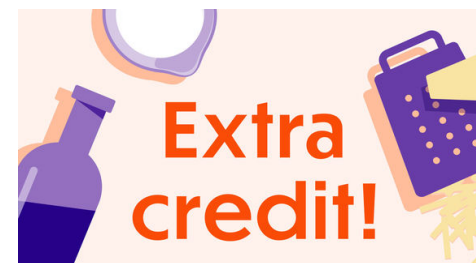
#### 4. Assemble pizza

Transfer **dough** to prepared skillet, pressing to the edges and ½-inch up the sides. (If dough springs back, let rest 5 minutes, then try again.) Spread **spinach artichoke sauce** over top, leaving a ½-inch border. Heat skillet over medium-high until hot, 2–3 minutes. Transfer skillet to lower oven rack and bake until bottom of crust is golden, 10–15 minutes.



#### 5. Finish & serve

Let **spinach and artichoke pizza** rest 5 minutes. Drizzle with **some of the remaining pesto** and sprinkle with **remaining Parmesan**. Enjoy!



#### 6. Add some more green!

This pizza is decadent in the best possible way! Serve it up with a side salad of arugula, sliced shallot, lemon juice, olive oil, and a pinch each salt and pepper.