

DINNERLY

D68 hero2 0383686ed6ef622eae17b3cc4341cd72

Bacon & Onion White Pizza with Baby Arugula Salad



30-40min



4 Servings

Caution: This recipe contains material that some eating audiences may find unsuitable based on extreme levels of heavenly decadence. Many parents may want to eat it with their children. The pizza contains one or more of the following: bacon in multiple applications, caramelized onions, and creamy mascarpone cheese. Eating discretion is strongly advised. You're gonna love it! We've got you covered!

WHAT WE SEND

- thick cut bacon
- baby arugula
- red wine vinegar
- red onion

WHAT YOU NEED

- 1 large egg ³
- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 832.0kcal, Fat 57.7g, Proteins 20.5g, Carbs 61.8g



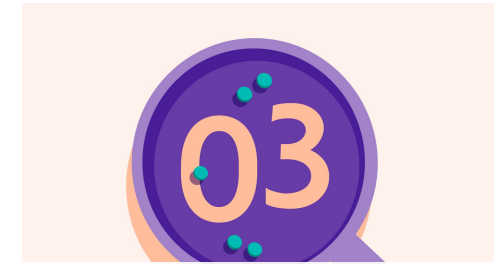
1. Prep ingredients

Preheat oven to 500°F with a rack in lower third. Let **pizza dough** come to room temperature. Thinly slice **bacon** crosswise. Trim ends from **onion**, then halve, peel, and thinly slice. In a medium bowl, whisk together **1 large egg** and **mascarpone**. Season with **1 teaspoon salt** and **a few grinds pepper**.



2. Prep dough

Generously **oil** a large rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** to fit the baking sheet. If dough springs back, cover and let sit 5 minutes before rolling again. Carefully transfer to prepared baking sheet. Continue to stretch until the dough reaches the edges of the baking sheet.



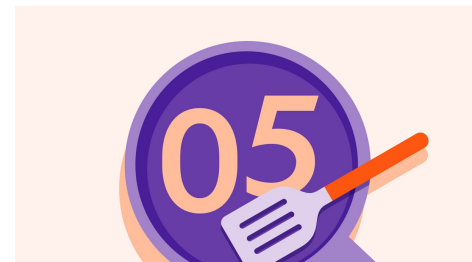
3. Cook bacon & onion

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **bacon** and **onion** and cook, stirring, until both are lightly browned (but not crisp), and the bacon fat begins to render, about 6 minutes.



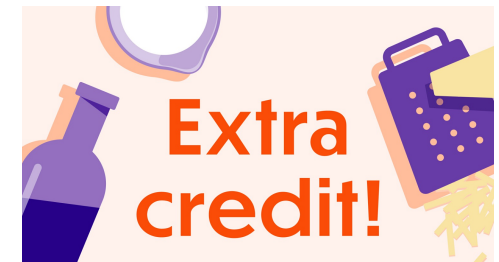
4. Assemble & bake pizza

Spread **mascarpone sauce** evenly over dough, leaving a ½-inch border. Top with **bacon** and **onions**. Brush edges of dough with **any reserved bacon fat** in skillet. Bake pizza on lower rack until browned and bubbling, about 12-20 minutes (watch closely as ovens vary).



5. Make salad & serve

In a medium bowl, whisk together **vinegar** and ¼ cup **oil**. Add **arugula** and toss to coat. Season to taste with **salt** and **pepper**. Transfer **pizza** onto a cutting board and cut into wedges. Serve with **salad** on top or the side. Enjoy!



6. Make it picky-eater proof

This dinner is perfect for all palates because it's gourmet-meets-pizza! Picky eaters might not love the arugula, so serve the salad on the side and watch the pizza disappear!