



French Bread White Pizza

with Zucchini & Basil Pesto



20-30min



2 Servings

French bread pizzas are a blank canvas that provide endless opportunities for creative and tasty combinations! And this one, inspired by the fresh flavors of spring, almost looks as beautiful as a painting! A quick basil pesto adds a herby punch to the ricotta and salad dressing. Serve the baby kale salad on the side, or on top for an added layer of texture and flavor. Cook, relax, and enjoy!

What we send

- peas
- garlic
- shallot
- zucchini
- fresh basil
- lemon
- baby kale

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

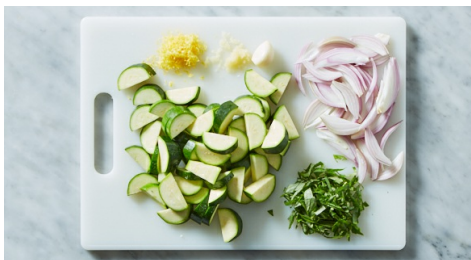
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770.0kcal, Fat 38.3g, Proteins 27.2g, Carbs 80.5g



1. Prep ingredients

Halve, peel, and thinly slice **all of the shallot** lengthwise. Trim ends from **zucchini**, then halve lengthwise, and thinly slice into half moons. Finely grate **Parmesan**. Zest **lemon**. Pick **basil leaves** from stems, discard stems, finely chop leaves. Peel **2 large garlic cloves**; grate **½ teaspoon garlic** and leave **remaining clove** whole for step 5. Split **rolls**.



4. Make dressing

Preheat broiler with top rack 6 inches from heat source. Squeeze **1 tablespoon lemon juice** into the large bowl of **remaining pesto**. Whisk in **½ tablespoon oil** and season to taste with **salt and pepper**. Stir in **remaining shallots** and let sit until step 6.



2. Sauté vegetables

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **zucchini**, **¾ of the shallots**, and **½ teaspoon salt**, and cook until golden and tender, about 5 minutes. Stir in **peas** and **1 tablespoon water** and cook until warmed through, about 2 minutes.



5. Make pizza

Place **rolls** cut side-up on a rimmed baking sheet; brush with **oil**. Broil on top rack until golden, 1-2 minutes. Flip and broil 1-2 minutes more (watch closely). Rub cut sides with **whole garlic clove**. Spread **ricotta** on cut sides to the edges. Top with **veggies** and **remaining Parmesan**. Return to top rack; broil until **cheese** is browned in spots, 1-2 minutes.



3. Make pesto

Meanwhile, in a large bowl, combine **basil**, **grated garlic**, **half of the Parmesan**, and **2 tablespoons oil**; season to taste with **salt and pepper**. Transfer **¾ of the pesto** to a medium bowl; stir in **ricotta** and **¾ teaspoon of the lemon zest**. Season to taste with **salt and pepper**.



6. Dress salad & serve

Add **baby kale** to bowl with **dressing** and **shallots** and toss to coat; season to taste with **salt and pepper**. Serve **French bread pizza** with **salad** alongside. Enjoy!