



## French Bread White Pizza

with Zucchini & Basil Pesto



20-30min



4 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

- garlic
- lemon
- shallot
- zucchini
- fresh basil
- peas
- 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.

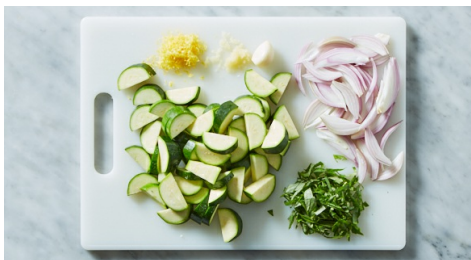
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 740.0kcal, Fat 35.0g, Proteins 27.0g, Carbs 79.2g



### 1. Prep ingredients

Peel and thinly slice **shallots** 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 **3 large garlic cloves**; grate **1 teaspoon garlic** and leave the **remaining clove whole** for step 5. Halve **rolls**.



### 4. Make dressing

Preheat broiler with top rack 6 inches from heat source. Squeeze **2 tablespoons lemon juice** into the large bowl of **remaining pesto**. Whisk in **1 tablespoon oil** and season to taste with **salt** and **pepper**. Stir in **remaining shallots** and let sit until step 6.



### 2. Sauté vegetables

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **zucchini**, **¾ of the shallots**, and **¾ teaspoon salt**, and cook until golden and tender, 6–8 minutes. Stir in **peas** and **1 tablespoon water** and cook until warmed through, about 2 minutes.



### 5. Make pizza

Divide **8 roll halves**, cut side-up, between 2 rimmed baking sheets; brush with **oil**. One at a time, broil on top rack until golden, 1–2 minutes (watch closely). Rub with **garlic clove**. Spread **ricotta** to edges. Top with **veggies** and **remaining Parmesan**. Return to broiler, 1 sheet at a time until **cheese** is browned in spots, 1–2 minutes. Season with **salt** and **pepper**.



### 3. Make pesto

Meanwhile, in a large bowl, combine **basil**, **grated garlic**, **half of the Parmesan**, and **3 tablespoons oil**; season to taste with **salt** and **pepper**. Transfer **¾ of the pesto** to a medium bowl; stir in **ricotta**, and **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!