



Mushroom-Spinach Pizza

with Spinach Salad



30-40min



2 Servings

Pizza is a great way to make sure everyone is getting their veggies! We've loaded this one up with a combo of mushrooms, sweet caramelized shallots, and iron-rich spinach. And what would pizza be without the cheese? A combo of creamy mascarpone—seasoned with a touch of lemon zest—and fontina—a mild, semi-soft Italian cheese—is the perfect subtle pairing to let the veggies shine. Cook, relax, an...

What we send

- white button mushrooms
- baby spinach
- shallot
- crushed red pepper flakes
- lemon

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- 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 42.4g, Proteins 24.2g, Carbs 67.4g



1. Prep dough

Preheat oven to 500°F with a rack in bottom position. Lightly **oil** a large rimmed baking sheet and set **pizza dough** in the center. Rub lightly with **oil** and set aside to come to room temperature.



2. Prep ingredients

Wash and dry **mushrooms**; trim ends and thinly slice caps. Trim ends from **shallot**, then halve, peel, and thinly slice. Coarsely grate **fontina** or cut into ¼-inch cubes. Grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon juice** separately.



3. Sauté mushrooms

Heat **1 tablespoon oil** in a large skillet over high until shimmering. Add **mushrooms** and **¾ of the shallot** (reserve rest for salad) and cook until mushrooms are golden, 5-8 minutes. Add **⅔ of the spinach**, **½ teaspoon salt**, **several grinds pepper**, and a **pinch red pepper flakes**, and cook until wilted.



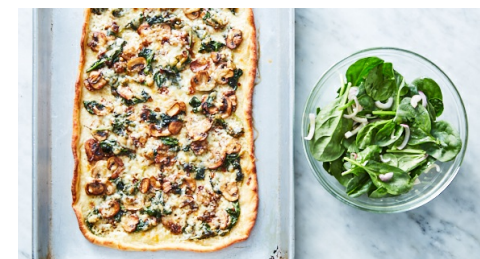
4. Season mascarpone

In a small bowl combine **mascarpone**, **lemon zest**, and a **generous pinch each salt and pepper**.



5. Build pizza

On a generously **floured surface**, roll or stretch **pizza dough** to a 14-inch oval. If dough springs back, let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet and stretch to a rectangle. Spread **mascarpone mixture**, leaving a ½-inch border. Top with **mushroom-spinach mixture**, followed by **fontina**.



6. Bake pizza & make salad

Fold up edges of **crust** and drizzle lightly with **oil**. Bake until underside is browned and cheese is bubbling, 12-19 minutes. In a medium bowl, combine **lemon juice** and **1 tablespoon oil**. Add **remaining shallot** and **spinach**, season with **salt** and **pepper**, and toss to combine. Slide **pizza** onto a cutting board and cut into **wedges**. Serve **salad** alongside. Enjoy!