



## Mushroom-Spinach Pizza

with Spinach Salad



30-40min



4 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

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

## 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 738.0kcal, Fat 19.4g, Proteins 22.8g, Carbs 60.8g



### 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 **½ teaspoon lemon zest** and squeeze **1½ tablespoons juice** separately.



### 3. Sauté mushrooms

Heat **2 tablespoons oil** in a large skillet until shimmering. Add **mushrooms** and **¾ of shallot** (reserve rest for salad) and cook over medium-high heat until any liquid is evaporated and mushrooms are golden, 8-12 minutes. Add **⅔ of the spinach**, season with **½ teaspoon salt**, **several grinds pepper**, and a **pinch red pepper flakes**, cook until wilted. Remove from heat.



### 4. Season mascarpone

In a small bowl combine **mascarpone**, **lemon zest**, **1 teaspoon salt**, and **several grinds pepper**.



### 5. Build pizza

On a generously **floured surface**, roll or stretch **pizza dough** to a 16-inch oval. If dough springs back, let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet and stretch to edges. 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 **1½ tablespoons 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!