



Pizza Bianca

with Spinach and Artichokes



30-40min



2 Servings

What's the secret to making a crusty pizza in your oven at home? Bake your pizza on the lower oven rack on an oiled baking sheet to ensure a crisp, golden brown crust. We topped this white pizza with a spinach and artichokes. It's a classic combination everyone will love. Cook, relax, and enjoy!

What we send

- canned artichoke hearts
- baby spinach
- garlic
- crushed red pepper flakes

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- medium 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

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

Nutrition per serving

Calories 810.0kcal, Fat 38.0g, Proteins 36.0g, Carbs 82.0g



1. Prep ingredients

Preheat oven to 500°F with a rack in the bottom third. Generously **oil** a rimmed baking sheet. Let **dough** come to room temperature. Drain **artichokes** and thinly slice lengthwise. Place artichokes on a paper towel-lined plate, set aside for step 4. Peel and thinly slice **1 large garlic clove**. Thinly slice **mozzarella**.



4. Build pizza

Dollop **ricotta mixture** on **dough** and spread, leaving a 1-inch border all around. Evenly distribute **spinach** over top. Tear **mozzarella** into smaller pieces and scatter over **spinach**. Top with **artichokes**, and drizzle with **oil**.



2. Cook spinach

Heat **2 teaspoons oil** in a medium skillet over medium. Add **garlic** and **1/8 teaspoon crushed red pepper** (or more depending on heat preference); cook until fragrant, about 2 minutes. Add **spinach**, **a pinch of salt**, and **a few grinds pepper**, and cook until wilted, about 3 minutes. Transfer to a fine-mesh sieve, using the back of a spoon, press to remove excess liquid.



5. Bake pizza

Bake **pizza** in bottom third of oven until browned and bubbling, 12-18 minutes. Remove and set aside to cool slightly.



3. Make ricotta mixture

In a small bowl, combine **ricotta**, **1 tablespoon oil**, **1/2 teaspoon salt**, and **a few grinds pepper**. On a **floured** surface, roll or stretch **dough** to a rectangle, about 10" x 13". If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet and press to edges of the pan.



6. Serve

Cut **pizza** into squares and serve with **any remaining crushed red pepper** sprinkled on top, if desired. Enjoy!