

# DINNERLY



## Potato and Rosemary Pizzas

with Feta and Red Onion Jam



20-30 minutes



2 Servings

Who knew 'white' pizza had so much flavour? Make a caramelised red onion jam, then pile onto pizza bases with thin slices of potato and tasty feta for a delightfully gourmet dinner.

## WHAT WE SEND

- 2 red onions
- 1 lemon
- 3 pizza bases <sup>1,7</sup>
- rosemary
- 300g red chat potato
- 50g feta <sup>7</sup>

## WHAT YOU NEED

- garlic clove
- olive oil
- sugar

## TOOLS

- baking paper
- fine grater
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 950kcal, Fat 24.8g, Carbs 146.6g, Proteins 27.2g



### 1. Prep ingredients

Preheat the oven to 180C. Line 2 oven trays with baking paper. Thinly slice the **onions**. Finely grate the zest of **half the lemon**, then juice the lemon.



### 2. Cook onion jam

Heat **2 tsp olive oil** in a medium frypan over high heat. Cook the **onion**, stirring, for 3 mins or until starting to soften. Add **lemon zest, juice, 2 tbs sugar** and **2 tbs water** and cook, stirring, for 1 min or until the sugar dissolves. Reduce heat to medium-high and cook, stirring often, for 8 mins or until caramelised and slightly jammy. Remove pan from heat.



### 3. Make rosemary salt

Meanwhile, gently bruise **1 garlic clove** with the side of a knife. Thinly slice the **potatoes** (see Kitchen Hacks). Pick **1 tbs rosemary leaves**, then finely chop. Reserve the **remaining rosemary sprigs** to serve. Put **2 tsp salt** and **half the chopped rosemary** in a small bowl and firmly rub together with your fingers (see Kitchen Hacks).



### 4. Bake pizzas

Put the **pizza bases** on the lined trays and rub with the **garlic**. Spread the **onion jam** over the bases, leaving a 1cm border, then top with the **potato**. Crumble over the **feta** and scatter with the **remaining chopped rosemary**. Season with the **rosemary salt and pepper** and drizzle with **1 tbs olive oil**.



### 5. Serve up

Bake the **pizzas**, rotating halfway, for 17-20 mins or until the potato is tender and the base is golden. Divide among plates, top with the **reserved rosemary sprigs**, if desired, and enjoy.



### 6. Kitchen Hacks

Use a mandoline for super-thin potato slices just like ours. Rubbing the rosemary with your fingers helps release its natural oil, which infuses the salt with flavour.