

# DINNERLY



## Potato and Rosemary Pizzas

with Feta and Red Onion Jam



20-30 minutes



4 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

- 1 lemon
- 4 red onions
- 6 pizza bases <sup>1,7</sup>
- rosemary
- 600g red chat potato
- 100g 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 940kcal, Fat 24.8g, Carbs 143.5g, Proteins 27.1g



### 1. Prep ingredients

Preheat the oven to 180C. Line 3 oven trays with baking paper (see kitchen hacks). Thinly slice the **onions**. Finely grate the zest of the **lemon**, then juice the lemon.



### 2. Cook onion jam

Heat **1 tbs olive oil** in a large frypan over high heat. Cook **onion**, stirring, for 3 mins or until starting to soften. Add **lemon zest, juice, 55g (¼ cup) sugar** and **60ml (¼ cup) water** and cook, stirring, for 1 min or until sugar dissolves. Reduce heat to medium-high and cook, stirring often, for 8 mins or until caramelised and slightly jammy. Remove 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 **2 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. ~ If you have 3 oven trays, bake all the pizzas in one hit! Alternatively, use 2 oven trays and bake the remaining pizzas while you eat the first batch. Rubbing the rosemary with your fingers helps release its natural oil, which infuses the salt with flavour.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)    **#dinnerly**

 **Packed in Australia**  
from at least **90%**  
Australian ingredients