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## Roasted Veggie White Pizza

with Arugula Salad



30-40min



4 Servings

This white pizza might be without sauce, but it definitely isn't without flavor! We char a combo of zucchini, poblano peppers, and scallions, before they get dressed in a lemon zest-garlic topping. The dough is layered up with seasoned ricotta, the roasted veggies, and mozzarella. Baked until crisp and bubbling, you can serve the pizza with the peppery arugula salad on top or alongside. Your ch...

## What we send

- garlic
- scallion
- baby arugula
- lemon
- zucchini
- poblano pepper

## What you need

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

## Tools

- box grater
- 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 711.0kcal, Fat 38.0g, Proteins 28.5g, Carbs 72.0g



### 1. Prep ingredients

Preheat oven to 500°F with a rack in the bottom third. Let **dough** sit at room temperature. Trim ends from **zucchini**, quarter lengthwise, then cut crosswise into 1-inch pieces. Trim ends from **scallions**, then thinly slice dark green tops; cut whites and light greens into 1-inch pieces. Halve **poblanos** lengthwise, remove stems and seeds, then cut into thin strips.



### 4. Make toppings

In a small bowl, combine **ricotta** with **scallion greens**; season to taste with **salt** and **pepper**. Grate **mozzarella** on the large holes of a box grater.



### 2. Prep garlic & lemon

Grate  $\frac{1}{2}$  **teaspoon lemon zest**, then squeeze **2 tablespoons juice**. Peel and finely chop **2 large garlic cloves**. Combine **garlic** and **lemon zest** on the cutting board, along with  $\frac{3}{4}$  **teaspoon each salt and pepper**, and chop together until very fine.



### 5. Assemble pizza

Generously **oil** a large rimmed baking sheet. On a **floured** surface, press **dough** to flatten. Roll or stretch and press to fit the pan. If dough springs back, let rest 5-10 minutes before rolling again. Transfer dough to prepared baking sheet; press to edges. Spread **ricotta mixture** over top. Add **veggies** (save bowl for salad) and **mozzarella** and drizzle with **oil**.



### 3. Sauté vegetables

In a large bowl, combine **zucchini**,  $\frac{1}{2}$  or **all of the poblano**, **large scallion pieces**, **2 tablespoons oil**, and a **pinch each salt and pepper**. Heat a large cast iron skillet over medium-high until very hot. Add **vegetables**, cook, stirring occasionally, until charred in spots and crisp-tender, 5 minutes. Return to the bowl and stir in  $\frac{3}{4}$  of **lemon zest-garlic mixture**.



### 6. Bake pizza & make salad

Bake **pizza** in bottom third of oven until browned and bubbling, 12-18 minutes. In the reserved bowl, whisk **remaining lemon zest-garlic mixture**, **lemon juice**, and **2 tablespoons oil**. Add **arugula**, a **pinch each salt and pepper**, and toss to coat. Slide **pizza** onto a cutting board and cut into wedges. Serve with **salad** on top or alongside. Enjoy!