

DINNERLY



Spinach & Mushroom Pizza with Garlic & Mascarpone

 20-30min  2 Servings

We're not so into the whole "no white after Labor Day" rule. Case in point: we've come up with this white pizza, loaded with garlic, mushrooms, and spinach. The creamy mascarpone is mixed with egg for even more richness. Drizzled with olive oil just before serving, and with nary a drop of tomato sauce to be found, both your appetite and your white pants will thank us. We've got you covered! ...

WHAT WE SEND

- garlic
- mushrooms
- baby spinach

WHAT YOU NEED

- 1 large egg
- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- large skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 771.0kcal, Fat 42.9g, Proteins 23.4g, Carbs 76.8g



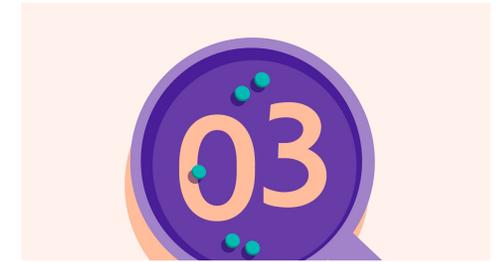
1. Prep ingredients

Preheat oven to 500°F with a rack in bottom position. Lightly **oil** a large rimmed baking sheet. Set **dough** aside to come to room temperature. Trim stem ends from **mushrooms**, then thinly slice caps. Peel and finely chop **2 large garlic cloves**.



2. Sauté mushrooms

Heat **1 tablespoon oil** in a large skillet over medium-high. Transfer **mushrooms** to skillet and cook until golden, 6–8 minutes.



3. Add spinach & garlic

Add **spinach, garlic, 1 tablespoon oil**, and a **pinch each salt and pepper** to skillet with **mushrooms**. Cook, stirring, until wilted, 1–2 minutes more. Remove skillet from heat.



4. Prep mascarpone & dough

In a medium bowl, whisk **mascarpone, 1 large egg**, and a **pinch each salt and pepper** until smooth. On a **floured surface**, roll or stretch **pizza dough** to an 11-inch round. If dough springs back, cover and let sit 5 minutes before rolling again. Carefully transfer to prepared baking sheet.



5. Bake pizza

Spread **mascarpone mixture** on the **crust**, leaving a ½-inch border. Top with the **mushroom-spinach mixture**. Bake **pizza** on bottom oven rack until browned and bubbling, 12–20 minutes (watch closely as ovens vary). Drizzle **pizza** with **olive oil** and season with a **few grinds of pepper**. Enjoy!



6. Take it to the next level

Turn this veggie hit into a meat-lovers paradise with slices of pepperoni or crumbled Italian sausage—or both!