



## Three Cheese Pizza Florentine

with Garlicky Spinach & Tomatoes



20-30min



4 Servings

This pizza is inspired by all things Florentine, which means "in the style of" Florence, Italy and typically involves spinach and cheese that's been melted and browned. It also looks like the Italian flag, with its colorful array of red tomatoes, green spinach, and 3 white cheeses: creamy ricotta, nutty Parmesan, and milky fontina. Buon appetito! Cook, relax, and enjoy!



## What we send

- baby spinach
- garlic
- plum tomatoes
- shallot
- crushed red pepper flakes

## What you need

- all-purpose flour <sup>1</sup>
- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- large 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 734.0kcal, Fat 40.0g, Proteins 29.0g, Carbs 63.0g



### 1. Prep ingredients

Preheat oven to 500°F with rack in bottom position. Allow **dough** to come to room temperature. In a small bowl, combine **ricotta**, **2 tablespoons oil**, **¼ teaspoon salt**, and **a few generous grinds pepper**. Cut **fontina** into small pieces.



### 4. Marinate tomatoes

Meanwhile, trim ends from **shallot**, then halve, peel, and finely chop **2 tablespoons** (save rest for own use). Shave **Parmesan** using a vegetable peeler. Cut **tomatoes** into ½-inch pieces. In a medium bowl, combine tomatoes, shallot, Parmesan, **2 tablespoons oil**, **¼ teaspoon red pepper flakes** (save rest for serving), and **a generous pinch each salt and pepper**.



### 2. Roll dough

Generously **oil** a rimmed baking sheet. On a **floured surface**, roll or stretch **pizza dough** into a rectangle, about 12"x18". If dough springs back, cover and let sit 5-10 minutes to relax. Dust off excess flour and carefully transfer to prepared baking sheet and press to edges.



### 5. Sauté spinach

Peel and thinly slice **2 large garlic cloves**. Heat **1 tablespoon oil** and sliced garlic in a large skillet over medium high. Cook garlic until lightly brown, about 1 minute. Add **spinach** in large handfuls, adding more as it starts to wilt, and season with **salt and pepper**. Cook, stirring, until just wilted, 2-3 minutes.



### 3. Bake pizza

Using a spatula, spread **ricotta mixture** all over **dough**, leaving a ½-inch border. Top with **fontina**. Season crust with **salt and pepper**. Transfer baking sheet to oven; bake until dough is browned and cheese is bubbling, 12-18 minutes (watch closely as ovens vary).



### 6. Top pizza & serve

Transfer **pizza** to a cutting board. Top with **marinated tomatoes**, then **spinach**. Drizzle with **oil** and season with **salt and pepper**. Cut into **slices** and serve with **remaining red pepper flakes** if desired. Enjoy!