



## Yukon Gold Potato Pizza

with Romaine-Cucumber Salad



30-40min



4 Servings

We know what you're thinking, and we also think putting potatoes on pizza is crazy...crazy good! Chewy, crispy pizza dough is the perfect delivery system for a combo of tender potatoes, melted mozz, and nutty Parmesan cheese. And there's a method to our madness: the crisp romaine-cucumber salad on the side provides a shot of veggie goodness, as well as a vinegary bite to cut through the hearty ...



## What we send

- cucumber
- Yukon gold potatoes
- garlic
- white wine vinegar
- fresh chives
- crushed red pepper flakes
- romaine hearts

## What you need

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

## Tools

- box grater
- colander
- medium saucepan
- 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.

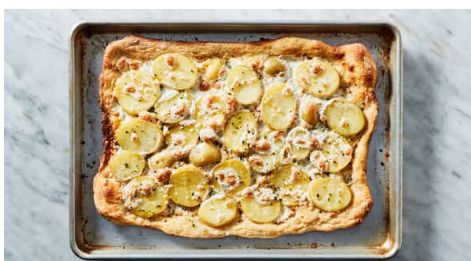
## Nutrition per serving

Calories 833.0kcal, Fat 35.0g, Proteins 32.5g, Carbs 98.0g



### 1. Prep ingredients

Preheat oven to 500°F with oven rack in bottom position. Set **dough** aside to come to room temperature. Scrub **potatoes** and slice ¼-inch thick (no need to peel). Peel and finely chop **2 large garlic cloves**. Finely grate **Parmesan**. Coarsely grate **mozzarella**. Thinly slice **chives**.



### 4. Assemble pizza

Sprinkle **dough** with **half of the chopped garlic**. Top with **half each of the mozzarella and Parmesan**, leaving a ½-inch border. Layer **potatoes** over cheese. Sprinkle with **half of the chives**, **½ teaspoon salt**, and **a few grinds of pepper**. Top with **remaining mozzarella**, and drizzle with **olive oil**. Bake on lowest rack until browned and bubbling, 12-20 minutes.



### 2. Cook potatoes

Transfer **potatoes** to a large saucepan along with **1½ tablespoons salt**; add water to cover by 1 inch. Bring to a boil and cook about 4 minutes, until barely tender. Drain well, rinse with cold water, and pat dry. (Potatoes will be slightly softened, but not fully cooked.)



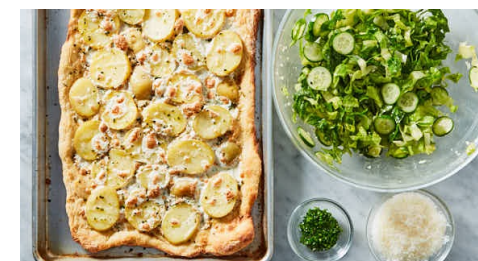
### 5. Make vinaigrette

Meanwhile, in a large bowl, combine **vinegar** and **remaining garlic**. Whisk in **¼ cup oil**, then season with **¼ teaspoon salt** and **a few grinds of pepper**.



### 3. Prep dough

Lightly **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** to fit the baking sheet. If dough springs back, cover and let sit 5 minutes before rolling again. Carefully transfer to **oiled** baking sheet.



### 6. Finish & serve

Thinly slice **lettuce** crosswise, discarding ends. Trim ends from **cucumbers**, then thinly slice. Add lettuce and cucumber to **vinaigrette**, and toss to combine. Sprinkle **pizza** with **remaining chives**, **Parmesan**, and **as much or as little crushed red pepper** as you'd like depending on your heat preferences. Cut **pizza** into squares and serve with **salad** alongside. Enjoy!