



Zucchini & Basil Pesto Pizza

with Tomato Salad



20-30min



4 Servings

This ribbons of zucchini make for an elegant topping along with delicious basil pesto for a summery pizza. The summer celebration continues with a juicy tomato and onion salad that uses shallots for a slightly more delicate onion flavor. The salad is tossed with a red wine vinaigrette, also flavored with a bit of pesto, for a basil lift. Cook, relax, and enjoy!

What we send

- white wine vinegar
- zucchini
- grape tomatoes
- shallot

What you need

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

Tools

- 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 794.0kcal, Fat 46.2g, Proteins 28.0g, Carbs 76.0g



1. Prep zucchini

Preheat oven to 500°F with rack in the bottom position. Lightly **oil** a rimmed baking sheet. Trim ends from **zucchini**. Using a vegetable peeler, peel zucchini lengthwise into long ribbons, turn and continue to peel, until only core remains (discard core). Sprinkle zucchini with **salt**; toss to coat. Spread in a single layer between paper towels to drain.



4. Assemble & bake pizza

Spread **ricotta mixture** over dough, top with **zucchini** and **remaining Parmesan**. Bake **pizza** on bottom rack until browned, 12-21 minutes.



2. Season ricotta

Grate **Parmesan**. In a small bowl, combine **ricotta**, **½ of the Parmesan**, **2 tablespoons oil**, and **a pinch each salt and pepper**.



5. Start salad

Meanwhile, cut **grape tomatoes** in half. (Time saver: sandwich tomatoes between two plastic deli lids, and cut horizontally through the middle.) Trim ends from **shallot**, then halve, peel, and thinly slice **½ cup**. In a medium bowl, combine **2 tablespoons pesto**, **vinegar**, **2 tablespoons oil**, and **a pinch each salt and pepper**; whisk to combine.



3. Roll out dough

On a **floured surface**, roll or stretch **pizza dough** to fit the pan. If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet. Continue to stretch until the dough reaches the edges of the pan.



6. Finish salad & serve

Add **tomatoes** and **shallots** to the **dressing** and toss to combine; season to taste with **salt** and **pepper**. Use a spatula to slide **pizza** onto cutting board. Dollop **remaining pesto** all over, sprinkle with a pinch of salt, and a few grinds pepper. Cut pizza into wedges and serve with **tomato salad**. Enjoy!