



White Zucchini and Ricotta Pizza

with Garden Salad

Veggie 35 Minutes



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Ricotta Cheese



Pizza Dough



Zucchini



Mozzarella Cheese,
shredded



Spring Mix



Lemon



Roma Tomato



Mini Cucumber



Parmesan Cheese,
grated



Italian Seasoning



All-Purpose Flour



Garlic Salt

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, zester, measuring spoons, large bowl, parchment paper, small bowl

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Pizza Dough	340 g	680 g
Zucchini	200 g	400 g
Mozzarella Cheese, shredded	¼ cup	1 ½ cups
Spring Mix	56 g	113 g
Lemon	1	2
Roma Tomato	80 g	160 g
Mini Cucumber	66 g	132 g
Parmesan Cheese, grated	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
All-Purpose Flour	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep dough

- Sprinkle both sides of **dough** with **flour**. Stretch into a rough oval shape on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, shape into 2 ovals and use 2 baking sheets.)
- Let **dough** rest in a warm place for 8-10 min.



Prep

- While **dough** rests, cut **zucchini** into ¼-inch rounds.
- Zest, then juice **lemon**.
- Halve **cucumbers** lengthwise, then cut into ¼-inch half-moons.
- Cut **tomato** into ¼-inch pieces.
- Add **ricotta**, **lemon zest**, **1 tbsp** (2 tbsp) **Parmesan** and **1 tbsp** (2 tbsp) **oil** to a small bowl. Season with **salt** and **pepper** and stir to combine.



Finish pizza

- Add **zucchini**, **Italian Seasoning**, **garlic salt**, **half the lemon juice** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **pepper** then toss to coat.
- With floured hands, stretch **pizza dough** again into a large oval shape. (**NOTE:** The dough should now hold its shape.)
- Spread **lemon ricotta** over **dough**. Top with **mozzarella**, then **zucchini**. Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



Make salad

- When **pizza** is almost done, combine **remaining lemon juice**, **1 tsp** (2 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in the same large bowl (from step 3).
- Add **tomatoes**, **cucumbers** and **spring mix**. Season with **pepper**, then toss to coat.



Finish and serve

- Let **pizza** rest for 2-3 min, then cut **pizza** into slices.
- Divide **pizza** and **salad** between plates.
- Sprinkle **remaining Parmesan** over **salad**.

Dinner Solved!



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