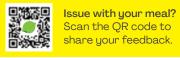


White Zucchini and Ricotta Pizza

with Garden Salad

Veggie

35 Minutes









Pizza Dough

Ricotta Cheese



Zucchini

Mozzarella Cheese, shredded







Spring Mix

Lemon





Roma Tomato

Mini Cucumber



Parmesan Cheese,



Italian Seasoning



All-Purpose Flour



Garlic Salt



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 1 tbsp (2 tbsp). within steps

4 person

oil Ingredient

Bust out

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

Ingredients

ing. calcine		
	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Pizza Dough	340 g	680 g
Zucchini	200 g	400 g
Mozzarella Cheese, shredded	¾ 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	1/4 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 1/4-inch rounds.
- Zest, then juice lemon.
- Halve cucumbers lengthwise, then cut into 1/4-inch half-moons.
- Cut tomato into 1/4-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.



- 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!

