

Spring Asparagus Pizza

with Butter Lettuce & Pea Tip Salad

Pizza today is closely associated with tomato sauce. But the dish—an oven-baked flatbread—actually predates the arrival of the tomato (native to the Americas) in Italy. In this spring take on the meal, we're celebrating the classic flavors of the original by topping our white pizza with seasoned, lemon-dressed ricotta, red onion and earthy asparagus. The result is a simply delicious dinner whose flavors truly shine.



Ingredients

- 1½ Pounds Pizza Dough
- 1 Cup Part-Skim Ricotta Cheese
- 2 Ounces Pea Tips
- 1 Bunch Asparagus
- 1 Head Butter Lettuce
- 1 Red Onion
- 1 Lemon
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 1 Shallot
- ½ Cup Grated Parmesan Cheese
- 2 Teaspoons Asparagus Pizza Spice Blend
(Italian Seasoning & Garlic Powder)

Makes 4 Servings

About 635 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp92

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 2-inch pieces on an angle. Trim off and discard the root end of the lettuce; separate the leaves. Quarter and deseed the lemon. Peel, halve and thinly slice the onion. Pick the basil leaves off the stems; discard the stems. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra). Place the minced shallot in a medium bowl with the **vinegar** and **half the spice blend**; season with salt and pepper.

2



Make the lemon ricotta:

In a large bowl, combine the **ricotta cheese**, **remaining spice blend** and **the juice of all 4 lemon wedges**; season with salt and pepper to taste.

3



Prepare the dough:

Lightly oil a large sheet pan. On a clean, dry work surface, using your hands, gently stretch the **dough** to a ¼-inch thickness. Transfer to the oiled sheet pan; carefully rub the dough into the pan to oil the bottom.

4



Assemble & bake the pizza:

Spread the **lemon ricotta** onto the prepared dough. Top with the **asparagus** and as much of the **onion** as you'd like; sprinkle with the **Parmesan cheese** and season with salt and pepper. Bake, turning halfway through, 14 to 16 minutes, or until lightly browned. Remove from the oven and let stand for at least 2 minutes before serving.

5



Make the vinaigrette:

While the pizza bakes, slowly whisk **2 tablespoons of olive oil** into the **shallot-vinegar mixture** until thoroughly combined.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **pea tips** and **lettuce**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to combine and season with salt and pepper to taste. Carefully transfer the **baked pizza** to a serving dish. Garnish with the **basil**. Serve with the **salad** on the side. Enjoy!