

# Asparagus & Arugula Pesto Pizza

*with Pink Lemon Ricotta*

In this recipe, we're topping our gourmet white pizza with one of spring's finest vegetables: fresh, crisp asparagus. A homemade pesto of arugula, almonds and Parmesan brightens the dish with even more green flavor (and color). As a finishing touch, we're dolloping the pizza with silky ricotta, infused with the citrusy essence of pink lemon—a specialty variety with subtly rosy flesh.

## Blue Apron Wine Pairings

Die Fonteine Sauvignon Blanc, 2015

Rogers Vineyards Sauvignon Blanc, 2014



## Ingredients

- 1 Pound Plain Pizza Dough
- ½ Pound Fresh Mozzarella Cheese
- ½ Cup Part-Skim Ricotta Cheese
- 2 Ounces Arugula
- 1 Bunch Asparagus
- 1 Clove Garlic
- 1 Pink Lemon

## Knick Knacks

- 2 Tablespoons Sliced Almonds
- 1 Shallot
- ¼ Cup Grated Parmesan Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 3 servings | **Calories:** about 700 per serving

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Remove the dough from the refrigerator to bring to room temperature. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 2-inch pieces on an angle. Peel and thinly slice the shallot. Using a peeler, remove the rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Finely chop the almonds.

2



## Prepare the dough:

Lightly oil a sheet pan. On a clean, dry work surface, using your hands, gently stretch the **dough** to a ¼-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil.

3



## Assemble & bake the pizza:

Evenly top the **prepared dough** with the **asparagus**, **mozzarella cheese** (tearing into small pieces before adding) and **shallot**, leaving a 1-inch border around the edges of the dough. Drizzle with olive oil and season with salt and pepper. Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the cheese has melted and the crust is browned. Remove from the oven and let stand for at least 2 minutes before serving.

4



## Cook the arugula:

While the pizza bakes, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **arugula**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until bright green and wilted. Transfer to a cutting board.

5



## Season the ricotta & make the pesto:

While the pizza continues to bake, in a medium bowl, combine the **ricotta cheese**, **lemon zest** and the **juice of all 4 lemon wedges**. Drizzle with olive oil and stir until thoroughly combined; season with salt and pepper to taste. Set aside. Finely chop the **cooked arugula**; transfer to a separate medium bowl. Add the **garlic paste**, **almonds** and **Parmesan cheese**. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste.

6



## Finish & serve your dish:

Just before serving, evenly top the **baked pizza** with the **seasoned ricotta**, **pesto** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Divide ⅔ of the finished pizza between 2 dishes (you will have extra pizza). Enjoy!