

Spinach & Ricotta Pizza

with Sautéed Cauliflower & Clementine Salad

Tonight's white pizza calls on the classic, comforting flavors of creamed spinach. Ricotta cheese and fromage blanc give our spinach topping characteristic silkiness while scallion and garlic adds a bit of piquancy. Our warm salad of nutty sautéed cauliflower gets a fragrant, woodsy lift from fresh oregano, whose savoriness balances slices of sweet, juicy clementine. (Chefs, letting your pizza dough come to room temperature allows the proteins in the dough to relax, which translates to easier stretching!)

Blue Apron Wine Pairings

Vigilance Syrah, 2015

Rancho Petaluma Zinfandel, 2014



Ingredients

- 1 Pound Plain Pizza Dough
- 4 Cloves Garlic
- 2 Scallions
- 1 Clementine
- 1 Head Cauliflower
- ½ Pound Spinach
- 1 Bunch Oregano

Knick Knacks

- 2 Tablespoons Fromage Blanc
- 1 Tablespoon Red Wine Vinegar
- ½ Cup Part-Skim Ricotta Cheese
- ¼ Cup Grated Pecorino Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 3 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients:

Preheat the oven to 475°F. Remove the dough from the refrigerator to bring to room temperature. Wash and dry the fresh produce. Peel and mince the garlic. Cut off and discard the scallion roots; thinly slice. Cut out and discard the cauliflower core; cut the head into small florets. Pick the oregano off the stems. Peel the clementine; separate the segments and place in a bowl with $\frac{1}{4}$ of the vinegar.

2



Cook & drain the spinach:

In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer the cooked spinach to a strainer; hold or rest over a bowl. Using a spoon, press down to release as much liquid as possible. Transfer to a cutting board and finely chop. Wipe out the pan.

3



Cook the aromatics:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined. Transfer to a large bowl.

4



Make the topping & prepare the dough:

Wipe out the pan. Transfer the **chopped spinach** to the bowl of **cooked aromatics**. Stir in the **fromage blanc** and **ricotta cheese**; season with salt and pepper to taste. On a clean, dry work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** to a $\frac{1}{4}$ -inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer to a lightly oiled sheet pan; rub the dough into the pan to coat the bottom in oil.

5



Assemble & bake the pizza:

Evenly spread the **topping** onto the **prepared dough**, leaving a 1-inch border around the edges. 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 golden brown. Remove from the oven and let stand for at least 2 minutes.

6



Make the salad & plate your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cauliflower**; season with salt and pepper. Cook, stirring occasionally, 9 to 11 minutes, or until browned. Add the **remaining vinegar** and $\frac{1}{4}$ cup of **water**; cook, stirring occasionally, 1 to 3 minutes, or until cooked off. Add as much of the **oregano** as you'd like; cook, stirring frequently, 30 seconds to 1 minute, or until combined. Turn off the heat. Stir in the **clementine**; season with salt and pepper to taste. Garnish the **baked pizza** with the **pecorino cheese** and a drizzle of olive oil. Divide $\frac{2}{3}$ of the **baked pizza** and **salad** between 2 dishes (you will have extra). Enjoy!