

Spinach & Fresh Mozzarella Pizza

with Olives, Bell Pepper & Ricotta Salata

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 3

Sweet and savory red sauce and golden, lightly crispy pizza dough are a time-honored pairing. To enhance their individual flavors and textures, we're serving the tomato sauce for tonight's pizza on the side for drizzling or dipping. Toppings of fresh oregano, shallot and black olives give a vibrant lift to a layer of sautéed spinach and tender bell pepper. We're finishing it off with crumbled ricotta salata, or fresh ricotta that's been salted, pressed and aged until firm and pleasantly briny.



BLUE APRON WINE PAIRING:

Château Rampeau Bordeaux, 2014

Order wine and view other perfect pairings at blueapron.com.



Ingredients



1 lb
PLAIN PIZZA
DOUGH



1 8-oz can
TOMATO SAUCE



1 bunch
OREGANO



2 cloves
GARLIC



1
GREEN BELL
PEPPER



3/4 lb
SPINACH



4 oz
FRESH
MOZZARELLA
CHEESE

KNICK KNACKS:



1
SHALLOT



2 oz
RICOTTA SALATA
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
GRATED
PARMESAN
CHEESE



1 oz
BLACK
CERIGNOLA
OLIVES



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Remove the dough from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Pick the oregano leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Cut out and discard the stem, ribs and seeds of the bell pepper; cut lengthwise into 1/4-inch-thick strips.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Peel and thinly slice the shallot.
- ☐ Tear the mozzarella cheese into small pieces.



2 Cook & drain the spinach:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add 3/4 of the **garlic**, **up to half the oregano** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes per batch, or until wilted.
- ☐ Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Wipe out the pan.



3 Prepare the dough & assemble the pizza:

- ☐ Lightly oil a sheet pan. 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 1/4-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. Evenly top with the **drained spinach**, leaving a 1-inch border around the edges. Evenly top with the **pepper, olives, shallot** and **mozzarella cheese**; season with salt and pepper.

4 Bake the pizza:

- ☐ Bake the **pizza** 16 to 18 minutes, or until the cheese is lightly browned and the crust is crispy. Remove from the oven and let stand for at least 2 minutes.

5 Make the sauce:

- ☐ While the pizza bakes, in the same pan, heat 1 teaspoon of olive oil on medium until hot. Add the **remaining garlic**; cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomato sauce** and season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly thickened. Turn off the heat; season with salt and pepper to taste. Transfer to a serving dish. Set aside in a warm place.



6 Finish & plate your dish:

- ☐ Drizzle the **baked pizza** with olive oil; season with salt and pepper. Garnish with the **ricotta salata cheese** (crumbling before adding) and **as much of the remaining oregano as you'd like**.
- ☐ Divide 2/3 of the **finished pizza** between 2 dishes (you will have extra). Garnish the **sauce** with the **parmesan cheese**. Serve the pizza with the sauce on the side. Enjoy!