

Asparagus & Arugula Pesto Pizza

with Pink Lemon Ricotta

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 3

Pizzas are one of our favorite ways to highlight seasonal ingredients—and this sophisticated white pizza is no exception. We're topping it with fresh mozzarella, scallions, and seasonal bites of asparagus. Just before serving, we're dolloping on creamy ricotta seasoned with the zest and juice of a pink lemon (a striped variety with rosy flesh) and a pesto of sautéed arugula, garlic, and parmesan.



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Ingredients



1 lb
PLAIN PIZZA
DOUGH



4
SCALLIONS



½ lb
FRESH
MOZZARELLA
CHEESE



2 oz
ARUGULA



1 bunch
ASPARGUS



1 clove
GARLIC



1
PINK LEMON

KNICK KNACKS:



½ cup
RICOTTA CHEESE



¼ tsp
CRUSHED RED
PEPPER FLAKES



¼ cup
GRATED
PARMESAN
CHEESE



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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.
- Cut off and discard the tough, woody stem ends of the asparagus; cut into 1-inch pieces, leaving the pointed tips intact.
- Cut off and discard the root ends of the scallions; thinly slice.
- Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- 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.



2 Prepare the dough:

- 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 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:

- Leaving a 1-inch border around the edges, evenly top the **prepared dough** with the **asparagus**, **scallions**, and **mozzarella cheese** (tearing into small pieces before adding). 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 lightly browned. Remove from the oven and let stand for at least 2 minutes.



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 wilted. Transfer to a cutting board.

5 Make the pesto:

- While the pizza continues to bake, finely chop the **cooked arugula**; transfer to a medium bowl. Add the **parmesan cheese** and **as much of the garlic paste as you'd like**. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste.



6 Make the lemon ricotta & plate your dish:

- While the pizza continues to bake, in a bowl, combine the **ricotta cheese**, **lemon zest**, and **the juice of all 4 lemon wedges**. Drizzle with olive oil and season with salt and pepper to taste.
- Just before serving, evenly top the **baked pizza** with the **lemon 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). Enjoy!