



White Zucchini and Ricotta Pizza

with Garden Salad

Veggie

35 Minutes



Ricotta Cheese



Pizza Dough



Zucchini



Mozzarella Cheese,
Shredded



Arugula And
Spinach Mix



Lemon



Mini Cucumber



Baby Tomatoes



Parmesan Cheese,
Grated



Italian Seasoning



All-Purpose Flour



Garlic Salt

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Bust out

Baking sheet, microplane/zester, measuring spoons, large bowl, parchment paper, small bowl

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Pizza Dough	340 g	680 g
Zucchini	200 g	400 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Arugula and Spinach Mix	113 g	227 g
Lemon	1	2
Mini Cucumber	132 g	264 g
Baby Tomatoes	113 g	227 g
Parmesan Cheese, grated	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
All-Purpose Flour	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		

Salt and Pepper*

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep dough

Sprinkle both sides of **dough** with **flour**. Stretch into a rough oval shape on a parchment-lined baking sheet (**NOTE:** For 4 ppl, use 2 baking sheets.) Let **dough** rest in a warm place for 8-10 min.



Prep

While **dough** rests, cut **zucchini** into ¼-inch rounds. Zest, then juice **lemon**. Cut **cucumbers** into ¼-inch half-moons. Halve **tomatoes**. Add **ricotta**, **lemon zest** and **1 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper** and stir to combine.



Finish pizza

Add **zucchini**, **Italian Seasoning**, **garlic salt**, **half the lemon juice** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then toss to coat. With floured hands, stretch **pizza dough** again into a **large** oval shape. (**NOTE:** The dough should now hold its shape.) Spread **lemon ricotta** over **dough**. Top with **mozzarella**, then **zucchini**. Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



Make salad

When **pizza** is almost done, combine **remaining lemon juice**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in the same large bowl (from step 3). Add **tomatoes**, **cucumbers** and **arugula and spinach mix**. Season with **salt** and **pepper**, then toss to coat.



Finish and serve

Let **pizza** rest for 2-3 min, then cut into slices. Divide **pizza** and salad between plates. Sprinkle **Parmesan** over **salad**.

Dinner Solved!