

# DINNERLY



## Spinach & Mushroom Pizza with Garlic & Mascarpone



30 minutes



For 2 adults and 2 kids

We're not so into the whole "no white after Labor Day" rule. Case in point: we've come up with this white pizza, loaded with garlic, mushrooms, and spinach. The creamy mascarpone is mixed with egg for even more richness. Drizzled with olive oil just before serving, and with nary a drop of tomato sauce to be found, both your appetite and your white pants will thank us. We've got you covered!



## WHAT WE SEND

- 1 ball pizza dough <sup>1</sup>
- 8 oz mushrooms
- garlic (use 3 large cloves)
- 5 oz bag baby spinach
- 6 oz mascarpone <sup>2</sup>

## WHAT YOU NEED

- olive oil
- coarse kosher salt
- freshly ground pepper
- 1 large egg
- all-purpose flour

## TOOLS

- rimmed baking sheet
- large skillet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

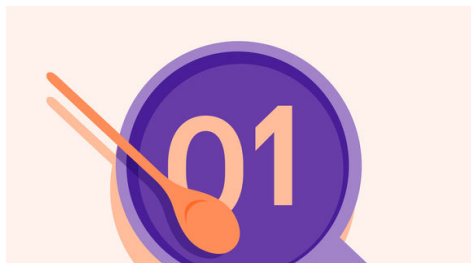
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that handles other products containing gluten.

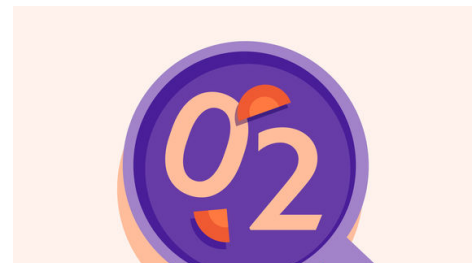
## NUTRITION PER SERVING

Calories 580kcal, Fat 33.2g, Proteins 16.9g, Carbs 56.3g



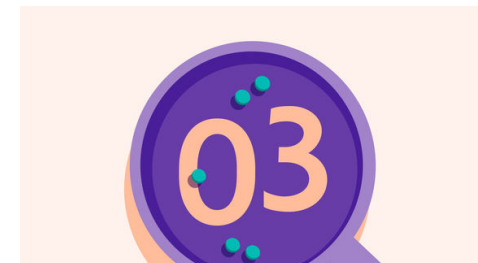
### 1. Prep ingredients

Preheat oven to 500°F with a rack in bottom position. Lightly oil a large rimmed baking sheet. Set dough on prepared baking sheet. Lightly rub with oil; set aside to come to room temperature. Trim stem ends from **mushrooms** then thinly slice caps. Peel and finely chop **3 large garlic cloves**.



### 2. Sauté mushrooms

Heat **1 tablespoon oil** in a large skillet over medium-high. Transfer mushrooms to skillet and cook until golden, 6–8 minutes.



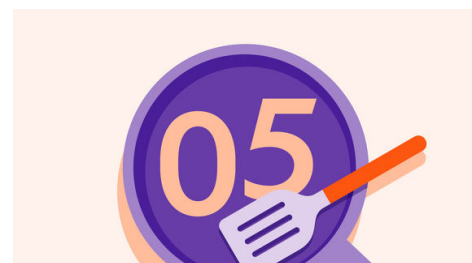
### 3. Add spinach & garlic

Add **spinach, garlic, 1 tablespoon oil**, and **¼ teaspoon each salt and pepper** to skillet with **mushrooms**. Cook, stirring, until wilted, 1–2 minutes more. Remove skillet from heat.



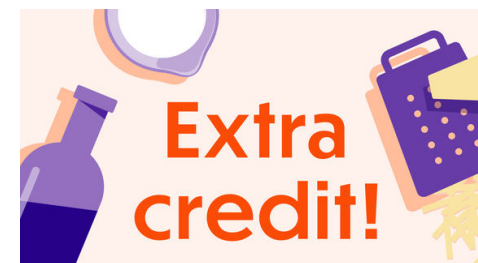
### 4. Prep mascarpone & dough

In a medium bowl, whisk **mascarpone, 1 large egg**, and **¼ teaspoon each salt and pepper** until smooth. On a **floured surface**, roll or stretch **pizza dough** into a large rectangle, about 10"-by-15". If dough springs back, cover and let sit 5 minutes before rolling again. Carefully transfer to prepared baking sheet.



### 5. Bake pizza

Spread **mascarpone mixture** on the crust, leaving a ½-inch border. Top with the **mushroom-spinach mixture**. Bake **pizza** on bottom oven rack until browned and bubbling, 12-20 minutes (watch closely as ovens vary). Drizzle **pizza** with **olive oil** and season with a **few grinds of pepper**. Enjoy!



### 6. Take it to the next level

Turn this veggie hit into a meat-lovers paradise with slices of pepperoni or crumbled Italian sausage—or both!