



# Asparagus Pizza Bianca

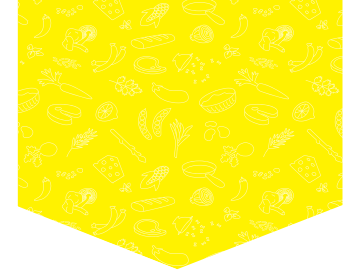
with Fresh Mozzarella and Basil

VEGGIE 40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Pizza Dough
-  Fresh Mozzarella
-  Asparagus
-  Shallot
-  Fig Jam
-  Parmesan Cheese
-  Basil
-  Cream Cheese
-  Chili Flakes
-  Green Peas

**HELLO FRESH DOUGH!**

*Nothing compares to fresh chewy crisp pizza dough!*

## START HERE

- Before starting, preheat your broiler to high.
- Fill a medium bowl with hot water and let stand for 1 min. Drain the water and dry the bowl, then lightly oil bowl, add dough and cover loosely with a clean kitchen towel to proof.

### Bust Out

2 Baking Sheets, Small Bowl, Medium Bowl, Aluminum Foil, Measuring Spoons

### Ingredients

	2 Person	4 Person
Pizza Dough	280 g	560 g
Fresh Mozzarella	125 g	250 g
Asparagus	227 g	454 g
Shallot	50 g	100 g
Fig Jam	3 tbsp	6 tbsp
Parmesan Cheese	¼ cup	½ cup
Basil	7 g	14 g
Cream Cheese	3 tbsp	6 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Green Peas	56 g	113 g
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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### 1. STRETCH DOUGH

Prepare a well-oiled baking sheet (**NOTE:** use two sheets for 4 portions). With oiled hands, divide the **dough** into **2 equal balls** (dbl for 4ppl). Stretch **each dough ball** into a round or oval shape. Allow them to rest on the baking sheet(s).



### 4. ASSEMBLE FLATBREAD

Set oven to 475°F. While oven adjusts, with oiled hands, re-stretch the **dough** again into an oval shape. Spread **fig cheese mixture** over the **dough**. Sprinkle with **asparagus, peas, shallots, mozzarella** and **Parmesan**.



### 2. BROIL ASPARAGUS

While the **dough** rests, trim and discard the bottom 1-inch from **asparagus** and cut into 1-inch pieces. Arrange **asparagus** on a foil-lined baking sheet. Drizzle over **2 tsp oil** (dbl for 4ppl.) Season with **salt** and **pepper**. Broil in the **middle** of the oven, until **asparagus** is almost cooked through, 4-5 min.



### 5. BAKE FLATBREAD

Bake **flatbreads** in the **middle** of the oven, until the **dough** is cooked through and **cheese** is golden brown, 20-22 min. (**NOTE:** for 4ppl cook in the middle and bottom of the the oven, rotating trays halfway through cooking.)



### 3. PREP

While **asparagus** broils, peel, then thinly slice the **shallots**. Finely chop the **basil**. Cut **mozzarella** into ½-inch rounds. Add the **fig jam, cream cheese** and **half the basil** to a small bowl. Stir to combine. Set aside.



### 6. FINISH AND SERVE

Cut the **flatbread** into **8 pieces**. Sprinkle over the **remaining basil**. Season with **salt, pepper** and **chili flakes** if desired.

## Dinner Solved!