

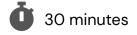




Rosemary Potato Pizza Bianco

with Artichoke Salad

Pizza bianco adorned with rosemary-roasted potatoes, their golden edges offering a delightful crunch. Crowned with a refreshing artichoke and ribboned zucchini salad and a sprinkle of toasted pine nuts.







Add to it!

Add slices of red onion, button mushrooms or crack eggs over roasted potatoes when topping the pizzas and bake. You can also top pizzas with caramelised onion and olives.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

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Og

Og

FROM YOUR BOX

MEDIUM POTATOES	2
ROSEMARY SPRIG	1
PINENUTS	1 packet
LEMON	1
TINNED ARTICHOKES	400g
ZUCCHINI	1
ROCKET LEAVES	60g
PIZZA BASES	2
PARMESAN CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, honey

KEY UTENSILS

frypan, oven tray

NOTES

Even when removed from the heat, the frypan will still hold a lot of heat and may accidentally burn the pine nuts if they are left in there.

The pizza bases are very rustic as they are hand made. As such, the shape and size can have some inconsistencies.





1. ROAST THE POTATOES

Set oven to 250°C.

Thinly slice potatoes and finely chop rosemary leaves. Add to a lined oven tray and toss with **oil**, **salt and pepper**. Spread potatoes evenly across tray and roast for 15–20 minutes until golden. Remove from oven and reduce heat to 200°C.



2. TOAST THE PINE NUTS

Add pine nuts to a dry frypan over medium-high heat. Toast until golden. Remove from pan (see notes).



3. MAKE THE FRESH TOPPING

Zest lemon. Add to a bowl along with juice of 1/2 lemon (wedge remaining), 2 tbsp olive oil, 1/2 tsp honey. Drain artichokes. Ribbon zucchini. Add to bowl as you go along with rocket leaves and toss to combine.



4. TOP THE PIZZAS

Place pizza bases on lined oven tray (see notes). Drizzle with **oil**. Add potatoes and parmesan to pizza bases. Bake for 8-10 minutes until cheese is melted.



5. FINISH AND SERVE

Add fresh topping and toasted pine nuts to pizzas. Slice if desired. Serve tableside.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



