



Product Spotlight: Artichokes

The artichoke is an un-bloomed flower, part of the sunflower family, from the Mediterranean and the Canary Islands.

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.



30 minutes



2 servings



Vegetarian

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**
0g 0g 0g

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.



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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.



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.



2. TOAST THE PINE NUTS

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



5. FINISH AND SERVE

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



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.

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**

