



# Asparagus & Arugula Pesto Pizza

Servings: 0

---

## Ingredients

- 1 Pound Plain Pizza Dough
- 1/2 Pound Fresh Mozzarella Cheese
- 1/2 Cup Part-Skim Ricotta Cheese
- 2 Ounces Arugula
- 1 Bunch Asparagus
- 1 Clove Garlic
- 1 Pink Lemon
- 2 Tablespoons Sliced Almonds
- 1 Shallot
- 1/4 Cup Grated Parmesan Cheese
- 1/4 Teaspoon Crushed Red Pepper Flakes

---

## Directions

Preheat the oven to 475°F. Wash and dry the fresh produce.

Remove the dough from the refrigerator to bring to room temperature. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 2-inch pieces on an angle. Peel and thinly slice the shallot. Using a peeler, remove the rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Finely chop the almonds.

Lightly oil a sheet pan. On a clean, dry work surface, using your hands, gently stretch the dough to a 1/4-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil.

Evenly top the prepared dough with the asparagus, mozzarella cheese (tearing into small pieces before adding) and shallot, leaving a 1-inch border around the edges of the dough. Drizzle with olive oil and season with salt and pepper. Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the cheese has melted and the crust is browned. Remove from the oven and let stand for at least 2 minutes before serving.

While the pizza bakes, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the arugula; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until bright green and wilted. Transfer to a cutting board.

While the pizza continues to bake, in a medium bowl, combine the ricotta cheese, lemon zest and the juice of all 4 lemon wedges. Drizzle with olive oil and stir until thoroughly combined; season with salt and pepper to taste. Set aside. Finely chop the cooked arugula; transfer to a separate medium bowl. Add the garlic paste, almonds and Parmesan cheese. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste.

Just before serving, evenly top the baked pizza with the seasoned ricotta, pesto and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Divide 2/3 of the finished pizza between 2 dishes (you will have extra pizza). Enjoy!