

Spinach Pesto Pizza

Haven't had spinach pesto before? It gives an extra layer of flavor to classic basil pesto, not to mention an extra boost of vitamins. It's the perfect sneaky vegetable sauce for a pizza, and we're topping it with roasted sweet potato disks and mellow gouda cheese. It all comes together in a flash for a super delicious, super healthy meal.

30 *Minutes to the Table*

5 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Baking Sheet

FROM YOUR PANTRY

Olive Oil

4 MEEZ CONTAINERS

Pizza Dough

Sweet Potatoes

Gouda

Spinach Pesto Cream

Make the Meal Your Own

Want to get a jump on this meal? Cook everything in advance according to instructions. When you're ready to eat, just place the pizza in the oven.

We love gouda. If you're cooking with someone who doesn't, though, mozzarella is a tasty topper, too.

Good to Know

Health snapshot per serving – 705 Calories, 33g Protein, 34g Fat, 68g carbs, 20 Freestyle Points.

Lightened up snapshot (½ cheese, ½ pesto cream) 530 Calories, 68g Carbs, 21g Fat, 21g Protein, 14 Freestyle Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Whole Wheat Pizza Dough, Sweet Potato, Gouda, Half and Half, Spinach, Basil, Lemon Juice, Garlic, Spices.

meez *meals*

1. Getting Started

Preheat your oven to 425 and take the pizza dough out of the fridge.

2. Roast the Potatoes

Toss the **Sweet Potatoes** with 1 Tbsp of oil and spread in a single layer on a baking sheet. Roast 7 to 10 minutes and then move to one side of the baking sheet so you can build the pizza.

3. Make the Pizza

While the potatoes are roasting, sprinkle the baking sheet with a little flour and stretch the **Pizza Dough** into shape. The size and thickness are up to you, but we target about ¼" thickness. Our pizzas are usually about 4" wide and 7" long, but you can make yours however you like.

Top with half of the **Spinach Pesto Cream** and the roasted potatoes. Drizzle the remaining pesto around the top of the pizza and then top with **Gouda**.

Bake until the crust is brown, and the cheese is melted, 12 to 15 minutes. Enjoy!

Instructions for two servings.

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