

Arugula and Cherry Tomato Pizza

Sophisticated comfort food cooked up in your own kitchen. With a ricotta and pecorino cream sauce, roasted fennel and leeks, cherry tomatoes, fresh arugula, and a pomegranate glaze, it's heaven on a plate.

40 *Minutes to the Table*

15 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

- 2 Rimmed Baking Sheets
- Zip lock bag

FROM YOUR PANTRY

- Flour
- Olive Oil
- Salt & Pepper

6 MEEZ CONTAINERS

- Pizza Dough
- Tomatoes
- Leeks & Fennel
- Pecorino & Ricotta Sauce
- Arugula
- Pomegranate Glaze

Make The Meal Your Own

As soon as you think about dinner – Take the pizza dough out of the refrigerator so it can warm up.

Good To Know

Health snapshot per serving – 540 Calories, 26g Fat, 65g Carbs, 14g Protein, 18 Freestyle Points

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

INGREDIENTS: Pizza dough, Tomatoes, Baby Arugula, Leeks, Fennel, Cream, Ricotta, Pecorino Romano, Basil, Pomegranate, Lime, Brown Sugar.

meez *meals*

1. Getting Organized

Preheat your oven to 450 and take the **Pizza Dough** out of the refrigerator.

2. Roast the Veggies

Place the **Tomatoes** in a zip lock bag and, using your hands, squish until each tomato has burst. Arrange the tomatoes in a single layer on one half of a rimmed baking sheet.

Add the **Leeks & Fennel** (the vegetables in the sealed bag that doesn't have the twist tie) to the other half of the baking sheet, keeping them separate from the tomatoes.

Drizzle everything with olive oil, sprinkle with salt and pepper, and bake until the leeks and fennel just begin to crisp around the edges, about 8 to 10 minutes, stirring once about halfway through cooking (but continue to keep the tomatoes separate).

3. Assemble the Pizza

While the veggies are cooking, shape the dough. Sprinkle your counter with a little flour and stretch the dough until it's about ¼" thick. Transfer the dough to a lightly floured second baking sheet.

Spread the **Pecorino & Ricotta Sauce** over the dough leaving about ½" along the edges. Top with the tomatoes and then the roasted Leeks & Fennel.

4. Bake and Finish

Place the pizza in the oven for 15 minutes. While it is baking, add ½ Tbsp olive oil and a sprinkle of salt and pepper to the bag containing the **Arugula** (the one with the twist tie) and toss well. After the pizza has been baking for 15 minutes, top with the arugula and continue cooking until the crust is golden, about an additional 5 to 7 minutes. Let the pizza cool for at least 5 minutes.

Drizzle with the **Pomegranate Glaze** and enjoy!

Warmer dough is much easier to work with.

Don't let the veggies get too crispy when you first roast them. They'll be cooking on the flatbread too.

We usually make two-person pizzas and ours are about 8" wide and 14" long.

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois