



RENEWAL
Garden & Compost

CSA:

Eggplant
Onion
Cherry Tomatoes

Eggplant Ricotta Pizza



→ Vegetarian

SHOPPING LIST:

Pizza Dough
Ricotta
Italian Seasoning
Garlic-infused Olive Oil (optional)

RECIPE:

Step 1: Salt Eggplant *~45min before assembly*

Take the dough out of the fridge. Dice eggplant into 1" cubes and toss in 2tbs salt. Place in a colander to drain. After 40-60m, rinse off excess salt and press dry using new paper towels.

Step 2: Prepare veggies & cheese

Slice cherry tomatoes in half and dice the onion. Portion out how much ricotta you'd like to use, and season with salt and pepper. Preheat oven to 450°F and oil a baking sheet or pan.

Step 3: Prepare the dough

Stretch the room temp dough to the shape of your pan (photo shows a 12x18 rimmed baking sheet). Once it's holding its shape, brush the dough with the olive oil of your choice.

Step 4: Assemble Pizza

Top the dough with the Italian seasoning, prepared eggplant, tomatoes, onion, & ricotta.

Step 5: Bake & serve

Bake the pizza for ~15-20 mins, until dough is brown and fully cooked. Keep an eye on it to avoid burning.

Helpful Tips:

Salting the eggplant pulls out bitter moisture inside and seasons it well. Win - win!

Carmelize the onions beforehand for added sweetness!

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