

# Fully-Loaded Pepperoni Pizza

with Garlic Crust and Creamy Salad

Pizza Night

40 Minutes



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Pizza Dough



Parmesan Cheese,

Marinara Sauce



Mozzarella Cheese,





Garlic, cloves





Spring Mix



Plant-Based Garlic-Parmesan Dressing



Mixed Olives



**Baby Tomatoes** 



**Sun-Dried Tomato** Pesto



## Start here

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

#### **Bust out**

Baking sheet, medium microwavable bowl, silicone brush, large bowl, parchment paper, small bowl, whisk, paper towels

### Ingredients

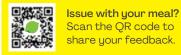
	2 Person	4 Person
Pepperoni	175 g	350 g
Double Pepperoni	350 g	700 g
Pizza Dough	340 g	680 g
Roasted Peppers	340 ml	340 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic, cloves	1	2
Marinara Sauce	½ cup	1 cup
Spring Mix	56 g	113 g
Plant-Based Garlic- Parmesan Dressing	2 tbsp	4 tbsp
Mixed Olives	30 g	60 g
Baby Tomatoes	113 g	227 g
Sun-Dried Tomato Pesto	⅓ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
All-Purpose Flour*	2 tbsp	4 tbsp
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

#### **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





#### Prep dough

- Sprinkle both sides of **dough** with **flour**.
- Stretch into a rough oval shape on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place, 8-10 min.



#### Prep toppings

- Meanwhile, drain, then pat roasted red peppers dry with paper towels. Thinly slice.
- Drain, then slice olives.
- Halve tomatoes.
- Stir together marinara sauce and sun-dried tomato pesto in a small bowl.



### Assemble pizza

- With floured hands, stretch **dough** again into a large 10x13-inch oval. (NOTE: The dough should now hold its shape.)
- Spread half the marinara mixture over dough.
- Sprinkle mozzarella and half the Parmesan cheese over sauce.
- Top with **roasted red peppers**, **olives**, then **as much pepperoni** as you like.

If you've opted for **double pepperoni**, use **as much pepperoni** as desired. Save the remaining for another creation!



#### Bake pizza

• Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 15-18 min.\*\*
(NOTE: For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



# Make garlic butter and toss salad

- When **pizza** is almost done, peel, then finely grate **garlic**.
- Add **2 tbsp** (4 tbsp) **butter** and **garlic** to a medium microwavable bowl. Microwave on high until **butter** melts, 15-30 sec.
- Add half the garlic-Parmesan dressing and 1 tbsp (2 tbsp) water to a large bowl. Season with salt and pepper, then whisk to combine.
- Add tomatoes, spring mix and remaining Parmesan to the bowl with dressing. Season with salt and pepper, then toss to combine.



#### Finish and serve

- When **pizza** is done, brush **crust** with **garlic butter**.
- Let **pizza** rest, 2-3 min, before serving. Cut into slices.
- Divide pizza and salad between plates.
- Serve remaining garlic-Parmesan dressing and remaining marinara mixture on the side for dipping.

**Dinner Solved!**