



Fully-Loaded Pepperoni Pizza

with Garlic Crust and Creamy Salad

Pizza Night 40 Minutes

Issue with your meal?
Scan the QR code to
share your feedback.



Pepperoni



Double Pepperoni



Pizza Dough



Roasted Peppers



Mozzarella Cheese, shredded



Parmesan Cheese, shredded



Garlic, cloves



Marinara Sauce



Spring Mix



Plant-Based Garlic-Parmesan Dressing



Mixed Olives



Baby Tomatoes



Sun-Dried Tomato Pesto



CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO ROASTED RED PEPPERS

Mildly smoky and slightly sweet, these peppers are a levelled-up version of a raw pepper!

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 within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (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	¼ 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.



Issue with your meal?
Scan the QR code to
share your feedback.

1



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.

2



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.

3



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!

4



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.)

5



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.

6



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!