



## Mediterranean Roasted Veggie Pizza

with Feta & Dill



30-40min



2 Servings

This is the ultimate veggie lovers pizza; we channel the flavors of the Mediterranean by topping the fresh pizza dough with roasted zucchini, red onions, and roasted red pepper pesto. We double down on the flavor party by adding melty mozzarella, briny feta cheese, and aromatic fresh dill.



## What we send

- 1 lb pizza dough <sup>1</sup>
- 1 medium red onion
- 1 zucchini
- 1 pkg mozzarella <sup>2</sup>
- 4 oz roasted red pepper pesto <sup>2</sup>
- garlic (use 1 medium clove)
- ¼ oz fresh dill
- 1.4 oz feta cheese <sup>2</sup>

## What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

## Tools

- rimmed baking sheet
- box grater

## Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 970kcal, Fat 42g, Carbs 114g, Protein 39g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Cut **dough** in half and transfer to prepared baking sheet. Halve, peel, and thinly slice **1 cup of the onion** (save rest for own use). Trim ends from **zucchini**, halve lengthwise, then thinly slice crosswise into half-moons. Coarsely shred **mozzarella** on the large holes of a box grater.



### 4. Assemble pizzas

Spread **remaining red pepper pesto** over both dough rectangles, leaving a 1-inch border. Evenly divide **mozzarella** between pizzas, followed by **veggies**, leaving a border. Use your fingers to pinch the two shorter ends of one pizza and twist twice in opposite directions to seal, making a boat shape. Repeat with remaining pizza.



### 2. Season veggies

In a medium bowl, toss **zucchini** and **onions** with **2 teaspoons each of the red pepper pesto and oil**. Season with **salt** and **pepper**.



### 5. Roast pizzas

Roast on center oven rack until **veggies** are tender and **crust** is deeply browned and crisp, 15-18 minutes. Remove from oven and let stand 5 minutes.



### 3. Roll out dough

Place both **pieces of dough** on a **lightly floured** work surface. Sprinkle dough lightly with **flour**, then roll or stretch each into a 10-x 5-inch rectangle. Brush off excess flour, then transfer both back to baking sheet.



### 6. Garnish pizzas & serve

Meanwhile, peel and finely chop **½ teaspoon garlic**. Finely chop **dill fronds and tender stems** together with **garlic** on the cutting board. Serve **veggie pizzas** sprinkled with **garlic-dill garnish** and **feta** crumbled over top. Enjoy!