



Grandma-Style Margherita Pizza

with Caesar Salad



30-40min



2 Servings

Everyone wants a piece of the pie—especially when it's grandma's pie! Grandma-style means rustic, not-so-perfectly square, just perfectly-delicious. With a quick garlicky-tomato sauce, fresh mozzarella, and lots of fresh basil, it's just like nonna's! And the perfect side? A crisp Caesar salad, loaded with creamy dressing. Cook, relax, and enjoy!

What we send

- green leaf lettuce
- canned whole-peeled tomatoes
- Dijon mustard ¹⁷
- garlic
- mayonnaise ^{3,6}
- pizza dough ¹
- fresh mozzarella ⁷
- Parmesan ⁷
- fresh basil

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- microplane or grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 739kcal, Fat 43g, Carbs 39g, Proteins 46g



1. Prep ingredients

Preheat oven to 500°F with a rack in lower third. Let **dough** come to room temperature. Peel and finely chop **3 large garlic cloves**. Finely chop **⅓ of the basil leaves**, reserve the rest for step 6. Using kitchen shears, finely chop **tomatoes** in their can. Use a fine-mesh sieve to strain and discard (or save) tomato juice. Thinly slice **mozzarella**. Grate **Parmesan**.



4. Assemble pizza

Top **pizza dough** with sliced **mozzarella** and **⅔ of the grated Parmesan** (about ½ cup). Dollop **sauce** evenly over pizza. Drizzle with **oil**, and sprinkle with **salt** and **pepper**. Bake in lower third of oven until dough is browned and cheese is bubbling, 12-18 minutes (watch closely as ovens vary).



2. Make sauce

In a medium bowl, combine **tomatoes**, **chopped basil**, **⅔ of the garlic**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**.



5. Make Caesar salad

Meanwhile, in a medium bowl, whisk together **mayonnaise**, **mustard**, **remaining Parmesan and garlic**, **1 tablespoon water**, **¼ teaspoon salt**, and **several grinds of pepper**. Halve **lettuce** lengthwise, then thinly slice one half crosswise into 1-inch pieces, discarding end (save remaining half for own use). Toss with **dressing**.



3. Prep dough

Generously **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** into a rectangle, about 10"x14". If dough springs back, cover and let sit 5-10 minutes to relax before rolling again. Dust off excess flour; carefully transfer to prepared baking sheet.



6. Finish & serve

Transfer **pizza** to a cutting board. Tear remaining **basil** leaves and scatter over top. Cut **pizza** into squares and serve with **Caesar salad** alongside. Enjoy!