

MARLEY SPOON



Creamy Alfredo Pizza

with Garlic & Lemon Roasted Broccoli



30-40min



2 Servings

We used creamy alfredo sauce as the inspiration behind this completely indulgent and delicious pizza. The combo of grated cheddar and Parmesan cheeses is the perfect union: cheddar melts beautifully, and the Parm adds an extra layer of flavor. Eggs added as the pizza cooks ensures a rich, runny, golden egg yolk that oozes over the top of each bite. Be sure to mop up every last bit with the crus...

What we send

- pizza dough ¹
- fontina ⁷
- Parmesan ⁷
- broccoli crowns
- garlic
- lemon

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- milk ⁷
- olive oil

Tools

- rimmed baking sheet
- box grater
- saucepan

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 54g, Carbs 86g, Protein 42g



1. Prep ingredients

Preheat oven to 500°F with racks in the upper and lower thirds. Bring **dough** to room temperature. Cut **fontina** into small pieces. Grate **Parmesan** using the large holes of a box grater. **Zest lemon**, then squeeze **2 teaspoons lemon juice**; cut any remaining lemon into wedges. Peel and roughly chop **1 large garlic clove**. Cut **broccoli** into 1-inch florets.



4. Roast broccoli

On a 2nd rimmed baking sheet, toss **broccoli** with **2 tablespoons oil** and season generously with **salt** and **pepper**. Roast in upper third of oven until well browned, about 15 minutes. Remove from oven, then toss directly on baking sheet with **lemon juice and zest** and **chopped garlic**.



2. Make sauce

Heat **1½ tablespoons oil** in a small saucepan over medium-high. Whisk in **1½ tablespoons flour**, and cook, 1 minute. Add **1½ cups milk**, whisking to blend; bring to a simmer. Cook, whisking, until thickened, 2-3 minutes (about ¾ cup). Off heat, stir in **fontina**, **half of the Parmesan** (save rest for step 6), **¾ teaspoon salt**, and **½ teaspoon coarsely cracked pepper**.



5. Make pizza

Spread **cheese sauce** all over **dough**, leaving a ¼-inch border. Bake **pizza** in the lower third of oven until crust is golden-brown and sauce is bubbling, 8-10 minutes. Remove pizza from oven. Use a spoon to make 2 spaces in the sauce, then crack **2 eggs** directly into those spaces.



3. Roll dough

Generously **oil** a rimmed baking sheet. On a **well-floured** surface, roll or stretch **pizza dough** to a rectangle, about 10" x 13". If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet.



6. Bake eggs & serve

Carefully return **pizza** to oven; bake until dough is well browned on the bottom, **egg whites** are just set, and **yolks** are runny, about 4 minutes (eggs will continue to cook once out of oven.) Let **pizza** sit for 2 minutes, then slide onto a cutting board. Sprinkle with **salt** and **pepper** and **remaining Parmesan**. Serve with **broccoli** and **any lemon wedges**. Enjoy!