

# DINNERLY



## Broccoli & Onion Pitzas with Creamy Cheese Sauce



20-30min



2 Servings

Pitza (noun): Part pita. Part pizza. 100% fast, easy, cheesy, and delicious. We're all about ditching the pizza dough and swapped in easy-to-deal-with pocketless pitas. Oh, and this one's topped with charred broccoli and onion because veggies. Just remember, every pitzas is a personal pitzas if you try hard enough. Or just don't share. Up to you because this is your Dinnerly! We've got you covered!



## WHAT WE SEND

- 2 (½ lb) broccoli
- 1 red onion
- ¼ oz granulated garlic
- 2 oz shredded fontina <sup>2</sup>
- 4 Mediterranean pitas <sup>3,4,1</sup>
- ¾ oz Parmesan <sup>2</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- 1 cup milk <sup>2</sup>

## TOOLS

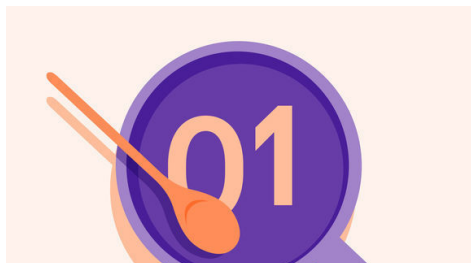
- box grater or microplane
- rimmed baking sheet
- small saucepan

## ALLERGENS

Wheat (1), Milk (2), Sesame (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

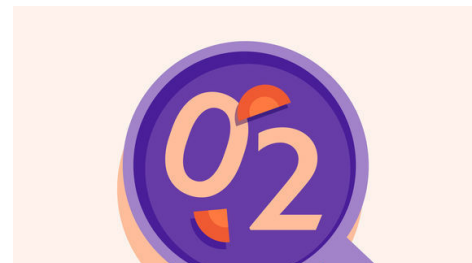
Calories 990kcal, Fat 46g, Carbs 112g, Protein 37g



### 1. Prep ingredients

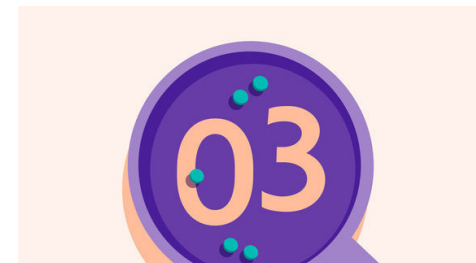
Preheat broiler with a rack in the top position.

Cut **broccoli** into ½-inch florets, if necessary. Halve **onion**, then peel and cut into ½-inch thick slices. Finely grate **Parmesan**, if necessary.



### 2. Broil veggies

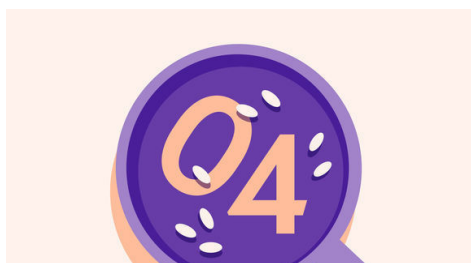
On a rimmed baking sheet, toss **broccoli** and **onions** with **2 tablespoons oil**, **¼ teaspoon granulated garlic**, and a **generous pinch each of salt and pepper**. Broil on top oven rack until veggies are tender and lightly charred, about 5 minutes (watch closely). Remove from oven and transfer to a plate; cover to keep warm. Reserve baking sheet.



### 3. Make cheese sauce

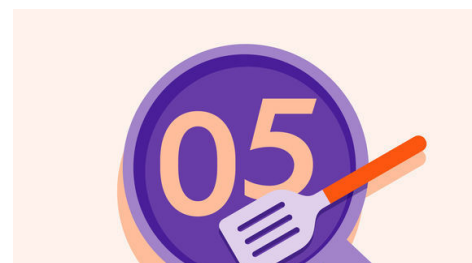
While veggies broil, heat **1 tablespoon oil** in a small saucepan over medium-high. Whisk in **1 tablespoon flour**, and cook until toasted, about 1 minute. Add **1 cup milk**, whisking to blend; bring to a simmer. Reduce heat to medium and cook, whisking, until thickened, about 3 minutes.

Off heat, whisk in **fontina** and a **generous pinch each of salt and pepper** until cheese is melted.



### 4. Assemble pitzas

Brush **pitas** generously with **oil**, then transfer to reserved baking sheet. Broil on top oven rack until golden-brown on both sides, 2–3 minutes (watch closely). Spread **most of the sauce** over pitas, then top with **all of the veggies**. Drizzle **remaining sauce** over veggies and sprinkle **Parmesan** over top.



### 5. Broil & serve

Return baking sheet with **pizzas** to top oven rack and broil until **cheese** is melted and slightly golden, 1–2 minutes (watch closely).

Lightly drizzle **broccoli and onion pizzas** with **oil**, then cut into wedges and serve. Enjoy!



### 6. Add some protein!

These pizzas are decadent and dreamy already, but if we had to add one thing it would be bacon. Because, bacon. Are we right?! Broil some strips of bacon along with your veggies in step 2. Chop it up and top it on your pizza in step 5. You can even use the leftover bacon fat to brush your pizza edges or mix into the creamy cheese sauce.