



Creamy Skillet Alfredo Pizza with Broccoli



20-30min



2 Servings

Just in case you need someone to give you the green light, we totally support telling whoever you planned to share this crispy pizza with that something suddenly came up. Go ahead and cancel those plans. Then, you can proceed to eat the entire skillet pizza, smothered in creamy Alfredo sauce, broccoli, and roasted red pepper relish, all by yourself. You know you want to. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- ½ lb broccoli
- ¼ oz granulated garlic
- 3 oz mascarpone ¹
- ¾ oz Parmesan ¹
- 4 oz roasted red peppers

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹
- all-purpose flour ²
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium heavy skillet (preferably cast-iron)
- small saucepan
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 1010kcal, Fat 48g, Carbs 124g, Protein 10g



1. Prep dough & broccoli

Preheat oven to 500°F with racks in the upper and lower thirds. Let **dough** come to room temperature (see step 6).

Cut **broccoli** into 1-inch florets, if necessary. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add broccoli and **a pinch each of salt and pepper**; cook until lightly charred, 3 minutes. Transfer to a plate. Wipe out and reserve skillet.



4. Make red pepper relish

Meanwhile, finely grate **Parmesan**, if necessary. Pat **roasted red peppers** dry.

In a small bowl, stir together **peppers**, **½ teaspoon granulated garlic**, and **1 teaspoon each of oil and vinegar**. Season to taste with **salt and pepper**.



2. Make Alfredo sauce

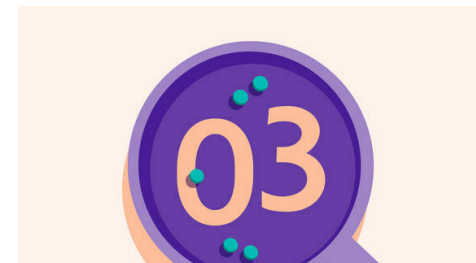
Melt **1 tablespoon butter** in a small saucepan over medium-high heat. Add **1 tablespoon flour** and **⅛ teaspoon granulated garlic**; cook, stirring, about 1 minute. Whisk in **mascarpone** and **½ cup water**; bring to a simmer. Cook over medium heat until thickened and coats back of a spoon, 3–5 minutes. Season to taste with **salt and pepper**.



5. Bake pizza & serve

Remove **pizza** from oven; switch oven to broil. Top pizza with **half of the Parmesan**. Broil on upper oven rack until **cheese** is golden and bubbly, 1–2 minutes (watch closely as broilers vary). Using a spatula, carefully slide onto a cutting board to rest, 5 minutes.

Serve **Alfredo pizza** with **red pepper relish** and **remaining Parmesan** over top. Enjoy!



3. Assemble & bake pizza

Generously oil reserved skillet. Press **dough** to edges and ½-inch up sides of skillet. Top with **Alfredo sauce**, leaving a ½-inch border all around. Scatter **broccoli** evenly over top.

Heat skillet over medium-high until hot, 2–3 minutes. Transfer to lower oven rack and bake until crust is golden, 10–15 minutes.



6. Pizza dough tip!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.