

Caprese Salad Pizza

with Balsamic Vinaigrette



30-40min



2 Servings

Let's face it, everyone loves a sheet-pan dinner and this Caprese salad pizza might just be the ultimate! Inspired by the classic look and flavors of a Caprese salad, juicy tomatoes converge with milky mozzarella and bright basil on top of golden brown pizza dough. We've taken it a few steps further with the addition of sliced shallots, peppery arugula, Parmesan, and a simple balsamic vinaigret...

What we send

- 3 oz arugula
- 1 pkg grape tomatoes
- 1 oz golden balsamic vinegar
- 1 shallot
- ¼ oz fresh basil

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 34g, Carbs 105g, Protein 30g



1. Preheat oven

Preheat oven to 500°F with rack in lowest position. Set 1 baking sheet upside down in oven. Generously **oil** a second rimmed baking sheet. Place **dough** on oiled baking sheet. Stretch **dough** to fit ¾ of the prepared baking sheet. If it resists and springs back, let rest at room temperature for 5 minutes to allow for better stretching.



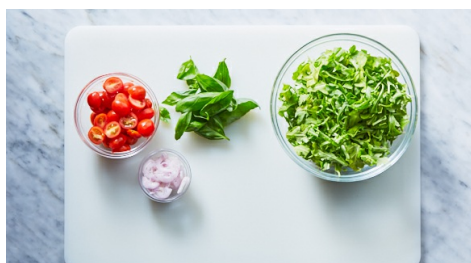
2. Prep cheeses

Finely grate **Parmesan**. Slice **mozzarella**, then tear into bite-size pieces.



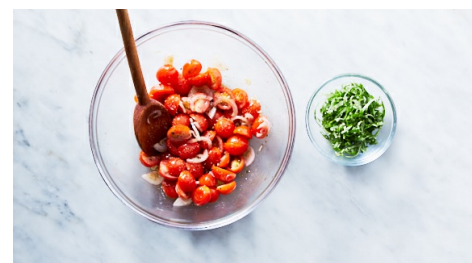
3. Prep dough

Brush **dough** generously with **oil**; season with ½ **teaspoon salt** and **a few grinds pepper**. Transfer sheet with dough to oven, setting it directly on the preheated sheet. Bake until browned, 12-14 minutes. Reserve **1 tablespoon Parmesan**, sprinkle **the rest** all over; bake 1-2 minutes more. Arrange **mozzarella** on top of pizza; bake 1-2 minutes more, until just warm.



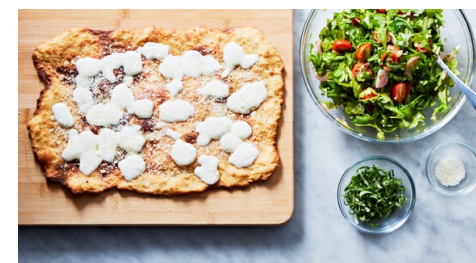
4. Prep vegetables

Meanwhile, halve **half the grape tomatoes** (save rest for own use). Trim ends from **shallot**, then halve, peel and thinly slice **½ cup** (save any that remains for own use). Pick **basil leaves** and discard stems. Roughly chop **arugula**.



5. Make vinaigrette

In a medium bowl, whisk **1 tablespoon oil** with the **balsamic vinegar**. Season to taste with **salt** and **pepper**. Combine **tomatoes** and **shallots** with **balsamic vinaigrette**. Thinly slice **basil**.



6. Finish pizza

Add **arugula** to **tomato mixture** and toss gently to coat. Using a slotted spoon, transfer **salad** to the **pizza**. Top with **basil** and **remaining Parmesan**. Cut into wedges before serving. Enjoy!