



## Cheesy Broccoli Pizza Pockets

with Romaine-Parmesan Salad



30-40min



2 Servings

Our calzone-style pizza pockets are sure to be a hit all around! No one will think twice about the fact that they happen to be filled with good-for-you broccoli! Portioning the dough and letting it rest at room temperature while you make the filling helps the dough warm up, making it easier to stretch. Marinara sauce on the side makes the perfect dip.



## What we send

- 1 lb pizza dough <sup>1</sup>
- ½ lb broccoli
- garlic
- 3¾ oz mozzarella <sup>2</sup>
- ¾ oz Parmesan <sup>2</sup>
- 1 romaine heart
- 8 oz marinara sauce
- 1½ oz ranch dressing <sup>3,2</sup>

## What you need

- neutral oil, such as vegetable
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- box grater
- medium skillet

## Cooking tip

Take the dough out of the refrigerator at least 30 minutes before using it. If you find your dough isn't holding its shape, cover and let it rest for an additional 5-10 minutes before rolling again.

## Allergens

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

## Nutrition per serving

Calories 1200kcal, Fat 61g, Carbs 129g, Protein 21g



### 1. Prep pizza dough

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet.

Lightly dust a work surface with **flour**. Cut **pizza dough** in half on the floured surface, then cover dough with a clean dish towel and let rest at room temperature.



### 4. Assemble & bake

Working one at a time, roll or stretch **dough** into a 6x10-inch rectangle. Transfer to prepared baking sheet. Transfer **½ of the filling** to one half; fold dough over to enclose the filling. Press edges together to seal. Brush pockets lightly with **oil**; cut 3 small vent holes on top of each, sprinkle with **salt**.

Bake on center oven rack until deeply browned, 18-20 minutes.



### 2. Prep ingredients

Finely chop **broccoli**. Finely chop **2 teaspoons garlic**.

Coarsely grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**.

Remove any wilted outer leaves from **romaine**, then slice crosswise into 1-inch ribbons, discarding end.



### 5. Finish & serve

Transfer **marinara sauce** to a bowl and microwave until heated through. In a separate medium bowl, add **lettuce** and toss with **ranch** and **remaining Parmesan**.

Serve **pizza pockets** with **salad** and **marinara** alongside. Enjoy!



### 3. Make filling

In a medium skillet, heat **2 tablespoons oil** over medium-high. Add **broccoli** and **chopped garlic**; season with **salt** and **pepper**. Cook until crisp-tender, 3-5 minutes. Transfer to a medium bowl. Cool slightly before stirring in **mozzarella** and **half of the Parmesan**.



### 6. Rate your plate!

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