DINNERLY



Garlic Butter Pizza Bites

with Marinara





Did you know if you look into the Dinnerly app and say "garlic butter pizza bites" 3 times fast, then this cheesy, garlicky appetizer of your dreams will appear on your plate? Okay, it probably won't happen that way, but we do believe in miracles. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- · 3¾ oz mozzarella 1
- · 1lb pizza dough ²
- · 2 (8 oz) marinara sauce
- 1/4 oz Italian seasoning
- 34 oz Parmesan 1

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter 1
- garlic

TOOLS

- medium ovenproof skillet or baking dish
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 23g, Carbs 68g, Protein 10g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Generously **oil** a medium ovenproof skillet or baking dish.

Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary.

Cut mozzarella into 16 cubes. Cut pizza dough into 16 equal-sized pieces.



2. Shape bites

Working one piece at a time, slightly stretch and flatten the **dough**. Place a **piece of mozzarella** in the center and stretch dough to fully cover; tightly pinch seams shut. Roll into a ball and place in prepared skillet seam side down. Repeat with remaining dough; place balls about ½-inch apart.



3. Bake bites

Brush filled bites with **oil**. Bake until dough is cooked through and lightly golden, 25-30 minutes.



4. Make garlic butter

Meanwhile, microwave 3 tablespoons butter in a microwave-safe bowl on high in 15 second increments until melted. Add garlic and ½ teaspoon Italian seasoning and stir to combine. Season with salt and pepper.

Add marinara sauce to a small microwave-safe bowl; cover with a damp paper towel and microwave until warmed through, 1–2 minutes. Set aside until step 5.



5. Finish & serve

Remove **pizza bites** from oven and brush tops with **garlic butter**. Sprinkle **Parmesan** over top, then return to oven and bake until **cheese** is melted and golden, 2-3 minutes.

Serve marinara sauce alongside pizza bites for dipping. Enjoy!



6. Make it meaty!

Stuff these bites with crumbled bacon or pepperoni slices along with the cheese in step 2 for a meaty addition.