

MARLEY SPOON



Burst Tomato Pizza with Pesto

& Mozzarella



45min



2 Servings

We're taking pizza night up a notch by cooking grape tomatoes with garlic, olive oil, and crushed red pepper flakes until jammy. Then we spoon the sauce over the dough and top it all with a shower of Parmesan and freshly grated mozzarella. The pizza bakes until it reaches the pinnacle of perfection—a crispy bottom with a tender, chewy crust. To finish, dollop all over with pesto for an herbaceous and colorful finale.

What we send

- 3¾ oz mozzarella ⁷
- garlic
- 1 pkt crushed red pepper
- 12 oz grape tomatoes
- 1 lb pizza dough ¹
- 2 oz basil pesto ⁷
- ¾ oz Parmesan ⁷

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- box grater
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 47g, Carbs 122g, Protein 19g



1. Cook tomatoes

Preheat oven to 500°F with a rack in the lower third. Let **dough** come to room temperature. Grate **mozzarella** and **Parmesan**, if necessary. Mince **2 large garlic cloves**.

In a medium skillet, add **garlic**, **crushed red pepper**, and **2 tablespoons oil**. Cook over medium heat until garlic is softened, 2-4 minutes. Add **tomatoes**; stir and press until starting to burst, 8-10 minutes.



4. Bake & serve

Bake **pizza** on lower rack until **crust** is browned and **cheese** is bubbly and beginning to brown, rotating baking sheet halfway through baking, 15-20 minutes. Transfer **pizza** to a cutting board; dollop with **pesto**. Cut into wedges. Enjoy!



2. Stretch dough

Increase heat to high and cook until **sauce** is thickened, 2-3 minutes more; season to taste with **salt** and **pepper**. Remove from heat.

Lightly oil a rimmed baking sheet. On a **floured** work surface, roll or stretch **pizza dough** into a 12-inch circle. If dough springs back, cover and let sit 5-10 minutes to relax before rolling again.



5. Pizza stone instructions

Have a pizza stone you'd like to use? One hour before baking, preheat oven to 500°F with a pizza stone positioned on the center rack. Assemble **pizza** on a well **floured** pizza peel. Slide **pizza** carefully onto stone and bake until crust is browned and cheese is bubbly and beginning to brown, rotating pizza halfway through, 10-12 minutes.



3. Assemble

Dust off **excess flour** from **dough**; transfer to prepared baking sheet. Spread **tomato sauce** in an even layer over surface of dough, leaving a ½-inch border. Sprinkle **mozzarella** and **Parmesan** over the top. Lightly drizzle **pizza** with **oil**; season with **salt** and **pepper**.



6. Room temp is best!

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.