DINNERLY

Cheese Pizza with Marinara

& Mozzarella

20-30min 2 Servings

Give us a "P!" "P!" Give us an "I!" "I!" Give us a...well you know the rest and we'll cut to the chase because it's time for the ultimate cheese pizza. The meltiest mozzarella. The most magnificent marinara. The crispiest—and yet also the chewiest—of crusts. Enjoy with a simple arugula or Caesar salad alongside to round out this meal. We've got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 pizza)

WHAT WE SEND

- 3¾ oz mozzarella [1]
- 1 lb pizza dough [2]
- 8 oz marinara sauce

WHAT YOU NEED

- olive oil
- all-purpose flour (for dusting) [2]
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 21g, Carbs 116g, Protein 13g

1. Stretch dough

Preheat oven to 500°F with a rack in the lower third position. **Lightly oil** a rimmed baking sheet. Coarsely grate **mozzarella**.

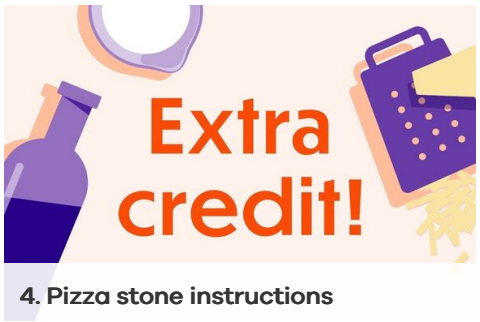
On a **floured** work surface, roll or stretch **pizza dough** into a 12-inch circle. If dough springs back, cover, and let sit 5–10 minutes to relax before rolling again.

2. Assemble pizza

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

3. Bake & serve

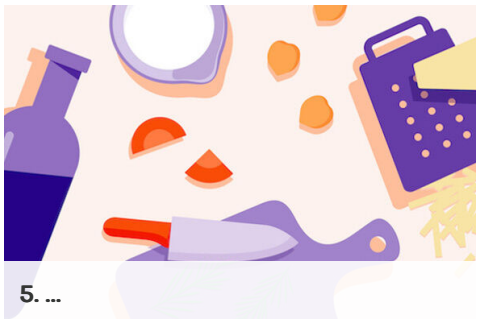
Bake **pizza** on lower rack until **crust** is browned and **cheese** is bubbly and beginning to brown, 15–20 minutes. Transfer **pizza** to cutting board; cut into wedges. Enjoy!



4. Pizza stone instructions

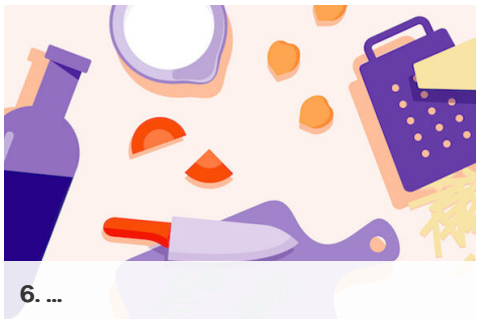
Have a pizza stone you'd like to use?

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.



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!