



Take-Out Style: Deep Dish Skillet Pizza

with Parmesan Broccoli



30-40min



2 Servings

Deep dish pizza has got a lot going for it: a thick crust that's tender and chewy on the inside, but nicely crisped on the outside; a little extra room for piling on the toppings; and, deep dish is less needy than its thin crust style counterpart, which requires some TLC when rolling and stretching. Here, you just push the dough into the skillet and you're cooking. Save the leftovers for lunch!

What we send

- 1 lb pizza dough ¹
- ½ lb broccoli
- garlic
- ¼ oz fresh rosemary
- 1 can whole-peeled tomatoes
- 1 pkt red pepper flake
- 4 oz shredded fontina ⁷
- ¾ oz grated Parmesan ⁷

What you need

- olive oil
- kosher salt

Tools

- large ovenproof skillet (preferably cast-iron)
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 1100kcal, Fat 52g, Carbs 128g, Proteins 24g



1. Prep dough

Preheat oven to 450°F with racks in the upper and lower thirds. Unwrap **dough**, set into an **oiled** large ovenproof skillet (preferably cast-iron), and let come to room temperature until step 5.



2. Prep ingredients

Trim end from **broccoli**, the cut crowns into 1-inch florets, if necessary. Finely chop **2 teaspoons garlic**. Pick and finely chop **1 teaspoon rosemary leaves**. Using kitchen shears, cut **tomatoes** in the can until finely chopped.



3. Cook sauce

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **chopped garlic and rosemary** and **¼ teaspoon of the crushed red pepper**. Cook, stirring, until golden and fragrant, about 1 minute. Add **tomatoes** and cook, stirring occasionally, until thick and sauce is reduced to 1 cup, 6-8 minutes. Season to taste with **salt**.



4. Prep broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt**.



5. Form & bake pizza

Press **dough** to the edges of the skillet, going ½-inch up the sides. Scatter **⅓ of the fontina** over top, followed by **sauce**, leaving a 1-inch border. Top with remaining fontina and **half of the Parmesan**. Transfer skillet to lower oven rack, and **broccoli** on upper over rack. Bake until broccoli is tender and underside of pizza crust is golden, 12-15 minutes. Remove from oven.



6. Finish & serve

Switch oven to broil. Top **roasted broccoli** with **remaining Parmesan**. Broil **pizza** on upper oven rack until golden, 2-3 minutes (watch closely as broilers vary). Carefully slide pizza onto a board to rest. Broil broccoli until lightly charred and cheese is melted, 1-2 minutes (watch closely). Cut **pizza** into wedges and serve with **broccoli** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**