



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. The cherry tomato sauce on the side makes the perfect dip.

What we send

- 1 lb pizza dough ¹
- ½ lb broccoli
- garlic
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 1 romaine heart
- 1 can cherry tomatoes

What you need

- neutral oil, such as vegetable
- all-purpose flour ¹
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- rimmed baking sheet
- box grater
- medium skillet
- rolling pin (optional)
- small saucepan

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 (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1190kcal, Fat 59g, Carbs 131g, Proteins 24g



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 pizza pockets

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 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. Make tomato sauce

Meanwhile, in a small saucepan, heat **1 tablespoon oil** over medium. Add **remaining chopped garlic** and cook until fragrant, about 30 seconds. Add **tomatoes** and cook over medium, crushing tomatoes lightly with a spoon, until sauce is thickened, about 6 minutes. Season to taste with **salt and pepper**.



3. Make filling

In a medium skillet, heat **2 tablespoons oil** over medium-high. Add **broccoli** and **half of the 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. Make vinaigrette & serve

In a medium bowl, whisk to combine **1 tablespoon vinegar** with a **pinch each of salt and pepper**. Whisk in **2 tablespoons oil**. Stir in **remaining Parmesan**. Add **lettuce** and toss to coat. Serve **salad** with **pizza pockets** and **tomato sauce** on the side for dipping. Enjoy!