

# MARLEY SPOON



## BBQ Shrimp Pizza

with Roasted Broccoli



20-30min



2 Servings

If you take 3 of our favorite things-BBQ, wild US Gulf shrimp, and pizza-and combine them, they turn into 1 of our MOST favorite things-BBQ Shrimp Pizza. We know it's a combo you might not naturally think of, so we went ahead and did it for you. Go ahead, try it. You won't regret it. Cook, relax, and enjoy!



## What we send

- broccoli crowns
- red onion
- barbecue sauce
- 12 oz pizza dough <sup>1</sup>
- ¾ oz cheddar <sup>7</sup>
- 10 oz pkg shrimp <sup>2</sup>

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- 2 rimmed baking sheets
- box grater

## Allergens

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 832kcal, Fat 30g, Carbs 97g, Protein 44g



### 1. Prep dough & ingredients

Preheat oven to 500°F with racks in center and bottom positions. Set **pizza dough** aside to come to room temperature. Trim ends from **onion**, then halve, peel, and thinly slice. Finely chop **2 tablespoons of the onions**. Grate **cheddar cheese** on large holes of a box grater.



### 4. Roast broccoli & onions

Roast **broccoli** and **onions** on the center oven rack, stirring each side once about halfway through, until crisp-tender and charred in spots, about 10 minutes. Cover and keep warm.



### 2. Prep sauce & shrimp

In a small bowl, stir **barbecue sauce** with **2 tablespoons water**. Pat **shrimp** dry and cut each into thirds. Transfer shrimp to a 2nd small bowl. Add **1 teaspoon oil** and **1 tablespoon of the sauce** and season with **a pinch each salt and pepper**.



### 5. Make pizza

On a **floured** surface, roll or stretch **pizza dough** to a 12-inch circle. If dough springs back, let sit 5 minutes, then roll again. Transfer dough to a 2nd **oiled** baking sheet. Spread with **remaining barbecue sauce** (leaving 1-inch border) and top with **raw chopped onion** and **cheese**. Bake on bottom rack until crust is golden and cheese is bubbling, 10-12 minutes.



### 3. Prep broccoli-onion roast

Trim ends from **broccoli**, then cut into 1-inch florets with some stem attached. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** and **a generous pinch each salt and pepper** and spread to a single layer on one half. On the other half, toss sliced onions with **1 tablespoon oil** and **a generous pinch each salt and pepper**.



### 6. Finish & serve

Remove **pizza** from oven and scatter shrimp on top. Drizzle lightly with **oil** and sprinkle with **pepper**. Return pizza to oven and bake just until **shrimp** are pink and curled 2-3 minutes. Top with **roasted sliced onions**. Cut into wedges and serve **roasted broccoli** alongside. Enjoy!