

DINNERLY



BLT Pizza with Ranch



30-40min



2 Servings

A BLT sandwich...as a salad...as a pizza? No, you're not in a certain Leonardo DiCaprio movie, we're just good at our job! Sour cream mixed with ranch powder serves as your pizza sauce, then it's topped off with crispy bacon along with lettuce and tomatoes tossed in a light vinaigrette. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 4 oz pkg thick-cut bacon
- 2 plum tomatoes
- 1 head little gem lettuce
- 2 (1 oz) sour cream ⁷
- ¼ oz ranch seasoning ⁷

WHAT YOU NEED

- olive oil
- all-purpose flour ¹
- garlic
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar
- kosher salt & ground pepper

TOOLS

- small nonstick skillet
- 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

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

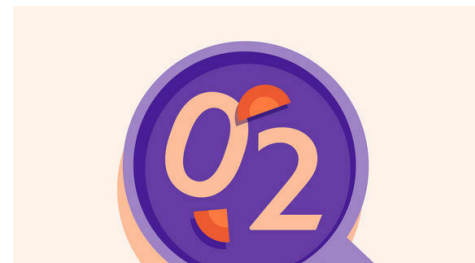
Calories 1150kcal, Fat 55g, Carbs 117g, Protein 24g



1. Prep dough & cook bacon

Preheat oven to 500°F with a rack in the lower third. Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature (see cooking tip!).

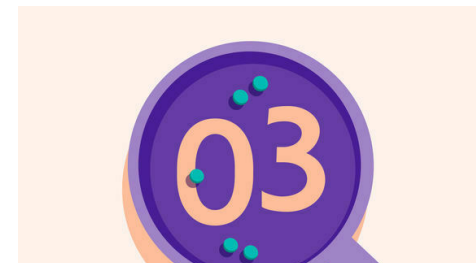
Slice **bacon** into ½-inch pieces. Add to a small nonstick skillet over medium-high heat. Cook, stirring, until golden-brown and crisp, about 4 minutes. Transfer to a paper towel-lined plate; reserve **bacon fat** in skillet, off heat.



2. Bake crust

Generously **oil** a rimmed baking sheet. On a **floured** work surface, roll or stretch **pizza dough** into a rectangle, about 9x12-inches. If dough springs back, cover, let rest 5 minutes, and try again. Carefully transfer to prepared baking sheet; brush with reserved **bacon fat**.

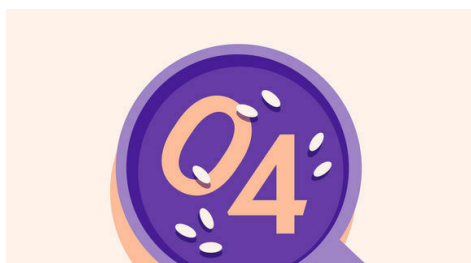
Bake on lower oven rack until browned, 8–12 minutes (watch closely as ovens vary).



3. Prep salad & vinaigrette

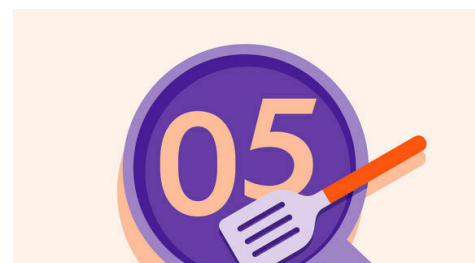
While **crust** bakes, thinly slice **tomatoes**. Halve **lettuce** and thinly slice; discard stem. Finely chop **1 teaspoon** garlic.

In a medium bowl, whisk together **chopped garlic**, **2 tablespoons** oil, **1 tablespoon** vinegar, and **a pinch** of sugar. Season to taste with **salt** and **pepper**; set aside for step 5.



4. Make ranch

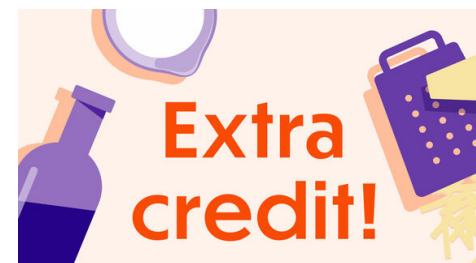
In a small bowl, stir to combine **all of the** **sour cream**, **ranch seasoning**, **1 tablespoon** each of **oil** and **water**, and **a pinch** of **sugar**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Add **lettuce** and **tomatoes** to bowl with **vinaigrette**; toss to coat. Spread **ranch** over **pizza crust**, leaving a 1-inch border.

Serve **BLT** pizza topped with **lettuce** and **tomato salad** and **bacon**. Enjoy!



6. Make it vegetarian!

Have vegetarians at the dinner(ly) table? Serve the bacon on the side so everyone can top their slice with bacon as desired.