

DINNERLY



Chili Cheese Dog Pizza with Pickled Jalapeños



40-50min



2 Servings

Anything can be pizza if you put your mind to it. We took everything we love about a chili cheese dog (complete with pickled jalapeños for a little kick) and simply swapped the bun for our ready-to-bake pizza dough. We've got you covered!

WHAT WE SEND

- 2 scallions
- 10 oz pkg ground beef
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- 10 oz pkg beef hot dogs
- 1 lb pizza dough¹
- 2 oz pickled jalapeños
- 2 (2 oz) shredded cheddar-jack blend²

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour¹

TOOLS

- large (12-inch) ovenproof skillet (preferably cast-iron)
- medium skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

ALLERGENS

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

NUTRITION PER SERVING

Calories 1680kcal, Fat 96g, Carbs 120g, Protein 64g



1. Prep ingredients

Preheat oven to 500°F with a large (12-inch) ovenproof skillet (preferably cast-iron) on a rack in the upper third.

Trim **scallions**; thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**. In a medium skillet, heat **1 tablespoon oil** over high. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned in spots, 3–5 minutes.



2. Cook chili

Add **scallion whites** and **light greens**, **chopped garlic**, and **Tex-Mex seasoning** to skillet with **beef**. Cook, stirring frequently, until fragrant, about 1 minute. Add **2 tablespoons tomato paste** and **1 teaspoon flour**; reduce heat to medium and cook, stirring frequently, until paste has slightly darkened, 2–3 minutes. Add **1½ cups water**; bring to a boil.



3. Simmer chili & prep dough

Simmer **chili** over medium heat until slightly thickened and flavors have melded, 10–15 minutes. Season to taste with **salt** and **pepper**. Cut **2 hot dogs** crosswise into ¼-inch thick coins.

On a **floured** work surface, roll or stretch **dough** into a 12-inch circle (if dough springs back, cover and let sit 5–10 minutes before trying again).



4. Assemble pizza

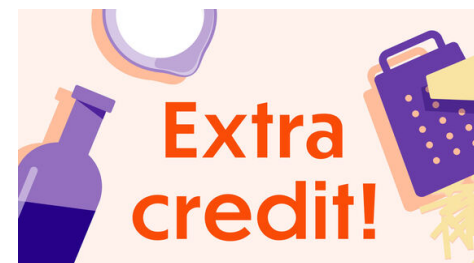
Add **1 tablespoon oil** to preheated skillet; using tongs, coat bottom and sides with a paper towel. Carefully add **dough**, adjusting as necessary to fill bottom of skillet. Spread **chili** over top, leaving a ½-inch border. Top with **hot dogs** and **jalapeños**. Scatter **cheese** all over, up to the rim of skillet.



5. Bake & serve

Bake on upper oven rack until **crust** is well browned and **cheese** is bubbly and starting to brown, 12–15 minutes. Check underside of **pizza** with a spatula; if bottom is not as browned or crispy as desired, cook on stovetop over medium heat until crisp, 1–3 minutes.

Transfer **chili cheese pizza** to cutting board. Sprinkle with **scallion dark greens** and cut into slices. Enjoy!



6. Pro tip: pizza dough!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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