

MARLEY SPOON



Summer Big Batch: Grilled Pizza Party

Tomato Pesto Pizza & White Prosciutto Pizza



40-50min



2 Servings

We're celebrating the summer the best way we know how—with a grilled pizza party! This 2-in-1 recipe makes extra servings so you can invite all your friends to the cook-out. We top one pizza with roasted grape tomatoes, mozzarella, and creamy pesto, while the other gets 3 cheeses (mozzarella, ricotta, and Parmesan) topped with prosciutto, arugula, and a drizzle of hot honey. (2p-plan serves 4; 4p-plan serves 8)

What we send

- 2 (1 lb) pizza dough ¹
- 1 red onion
- 6 oz grape tomatoes
- 2 (3¾ oz) mozzarella ²
- 2 (¾ oz) Parmesan ²
- garlic
- 2 oz prosciutto
- 4 oz basil pesto ²
- 4 oz ricotta ²
- 5 oz arugula
- 2 (½ oz) Mike's Hot Honey

What you need

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

Tools

- grill
- rimmed baking sheet
- microplane or grater
- small skillet

Allergens

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

Nutrition per serving

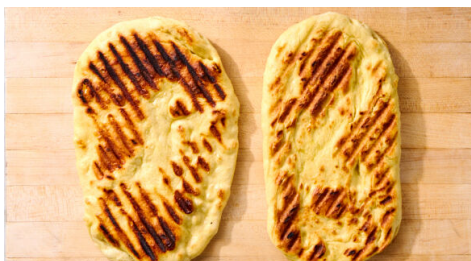
Calories 1120kcal, Fat 51g, Carbs 125g, Protein 26g



1. Broil onions & tomatoes

Preheat grill with half the burners set to high and half off. Preheat broiler with a rack in the top position. Set aside **doughs** to come to room temperature.

Thinly slice **half of the onion**. Toss on a rimmed baking sheet with **tomatoes** and **1 tablespoon oil**; season with **salt** and **pepper**. Broil until onions are softened and tomatoes have just burst, 5-8 minutes.



4. Finish crust

Using tongs, flip **dough** and cook until second side is browned and crisp, 1-2 minutes. Transfer **crust** to a rimmed baking sheet, inverting so side that was grilled first is facing down; stack crusts on top of each other.

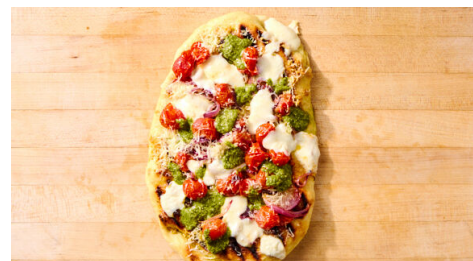
When ready to add toppings, transfer crusts to a pizza peel or overturned baking sheet.



2. Prep ingredients

Tear **mozzarella** into bite-sized pieces. Finely grate **half of the Parmesan**. Cut **prosciutto** crosswise in thirds. Finely chop **2 tablespoons garlic**.

In a small skillet, combine **chopped garlic** and **¼ cup oil**. Cook over medium-low heat, stirring occasionally, until garlic is soft and golden but not browned, about 5 minutes.



5. Cook tomato pizza

For **tomato pizza**, arrange **tomatoes**, **onions**, and **half of the mozzarella** over **crust**. Top with **half each of the chopped garlic** and **grated Parmesan**.

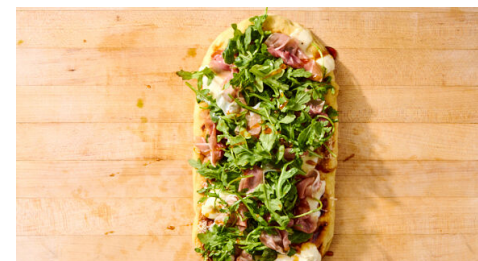
Transfer pizza to cooler side of grill. Cover and cook until bottom is well browned and mozzarella is melted, checking bottom and rotating frequently to prevent burning, 3-5 minutes. Transfer to cutting board; dollop with **pesto**.



3. Grill dough

On a **lightly floured** work surface, roll or stretch **each dough** into a 12-inch circle or oval. Brush both sides with **garlic oil**; reserve **chopped garlic** in skillet.

Brush grill grates with **olive oil**. Working one at a time, carefully transfer dough to hot side of grill. Cook until bottom is browned and lightly charred in spots, rotating occasionally after 30 seconds, 1-2 minutes.






6. Cook white pizza

For **white pizza**, arrange **remaining mozzarella**, **grated Parmesan**, and **chopped garlic** over **crust**. Dollop with **ricotta**. Grill using instructions in step 5.

Toss **arugula** with **1 teaspoon each of vinegar and oil**; season with **salt** and **pepper**. Top pizza with **arugula**, **prosciutto**, and **honey**.

Grate **remaining Parmesan** over both pizzas before serving. 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    **#marleyspoon**