

DINNERLY



Fast! Cheesy Meatball French Bread Pizza

with Bell Pepper & Marinara Sauce



ca. 20min



2 Servings

We're not afraid to admit that pizza dough is the glue that holds our life together. But we're also not afraid to mix it up a bit with our second favorite pizza base—French bread! It doesn't get any easier than the magical formula of bread + sauce + cheese. Meatballs and bell peppers, lightly broiled, provide perfect crunch. We've got you covered!

WHAT WE SEND

- 2 (3¾ oz) mozzarella ⁷
- 1 green bell pepper
- ½ lb pkg ready to heat beef meatballs ^{1,3,6,7}
- 8 oz marinara sauce
- 2 baguettes ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

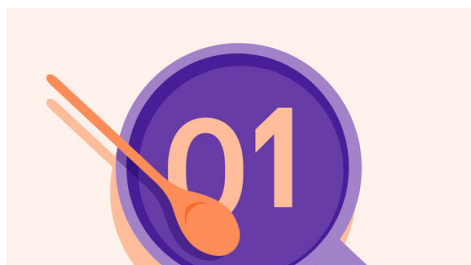
- box grater
- small saucepan (or microwave)
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1100kcal, Fat 56g, Carbs 96g, Protein 54g

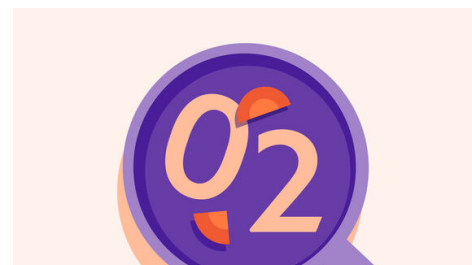


1. Prep ingredients

Preheat broiler with a rack in the top position.

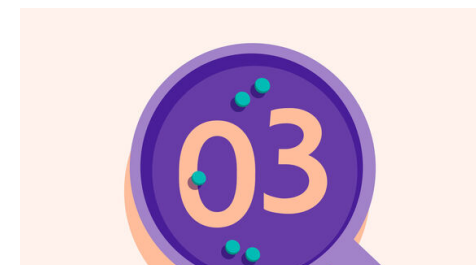
Grate **mozzarella** on large holes of a box grater. Halve **bell pepper**, discard stem and seeds, then thinly slice. Cut longest strips in half. Cut **meatballs** into ½-inch pieces.

Heat **marinara sauce** in a small saucepan over medium-high until warmed through (or warm in the microwave).



2. Toast bread

Split **bread** and place cut-side up on a rimmed baking sheet. Broil on top oven rack until lightly toasted, about 1 minute (watch closely as broilers vary). Drizzle with **oil** and season with **salt** and **pepper**.



3. Broil & serve

Top **bread** with **marinara**, **meatball pieces**, **mozzarella**, and **peppers**. Broil on top oven rack until cheese is melted and browned in spots, about 2 minutes.

Serve **French bread pizza**. Enjoy!



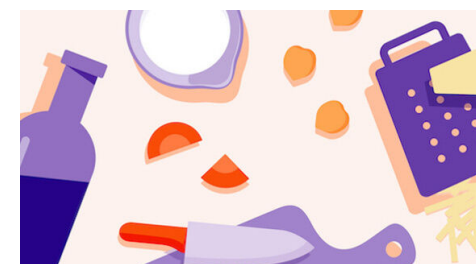
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!