

MARLEY SPOON



Loaded Beef Nacho Pizza

with Quick-Pickled Jalapeños & Crema



30-40min



2 Servings

We combined two of our favorite food groups—pizza and nachos—creating the ultimate comfort food. Here we top fresh pizza dough with taco-spiced ground beef and cheddar-jack cheese. Baking the pizza in a cast-iron skillet creates a crisp, golden underside. And it wouldn't be a nacho-pizza with toppings! We garnish this pie with pickled jalapeños, lettuce, salsa, and crema. Any way you slice it, it's pure comfort in every bite!

What we send

- 1 lb pizza dough ¹
- 1 jalapeño chile
- garlic
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ²
- 2 scallions
- 1 oz sour cream ²
- 1 romaine heart

What you need

- neutral oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

Tools

- medium (10") ovenproof skillet (preferably cast-iron)

Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

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

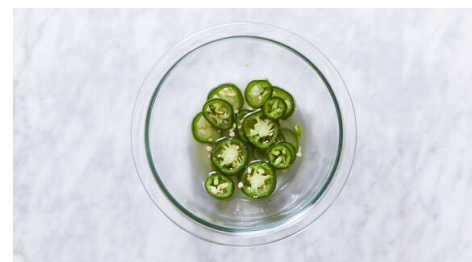
Nutrition per serving

Calories 1200kcal, Fat 56g, Carbs 117g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Transfer **pizza dough** to a lightly **oiled** medium bowl and turn to coat; set aside to come to room temperature. Thinly slice **jalapeño** crosswise. Finely chop **1 teaspoon garlic**.



2. Pickle jalapeños

In a small bowl, stir to combine **2 tablespoons vinegar**, **1 teaspoon salt**, and **¼ teaspoon of the chopped garlic**. Add **jalapeños** and stir to coat. Set aside, stirring occasionally, until step 5.



3. Cook & season beef

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **beef** and cook, breaking up meat into large pieces, until cooked through, 3–4 minutes. Tilt skillet and spoon off as much **fat** as possible. Stir in **remaining garlic** and **taco seasoning**; cook until fragrant, about 1 minute. Transfer to a bowl, then stir in **half of the salsa**.



4. Assemble & bake pizza

Let skillet cool slightly, then lightly **oil**. Add **dough** and press to the edges. (If dough springs back, let rest 5 minutes in skillet and try again.) Spread **beef mixture** over top, leaving ½-inch border all around. Bake on center oven rack until dough is puffed and golden-crisp on the bottom, 15–16 minutes. Sprinkle with **cheddar**; return to oven and bake until melted, 4–5 minutes.



5. Prep toppings

Trim **scallions**, then thinly slice. In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed. Halve **romaine** lengthwise and thinly slice crosswise; discard stem end. In a large bowl, combine **1 tablespoon oil** and **2 teaspoons of the jalapeño pickling liquid**; season to taste with **salt** and **pepper**. Add romaine to bowl; toss to coat.



6. Finish & serve

Let **pizza** rest for 5 minutes, then cut into wedges. Use a slotted spoon to drain **jalapeños**. Top **beef nacho pizza** with **pickled jalapeños**, **scallions**, **shredded lettuce**, **crema**, and **remaining salsa** (or serve on the side to build as desired). Enjoy!