

MARLEY SPOON



Beef, Broccoli & Caramelized Onion Pizza

with Blue Cheese & Ranch



40-50min



2 Servings

Why have just one topping when you can have them all? This overloaded white pizza is a surefire success for all the pizza lovers. Onto ready-to-bake pizza dough, we layer the flavors: sweet caramelized onions, roasted broccoli, savory ground beef, and gooey fontina cheese. The pizza bakes to crusty perfection before we take it over-the-top by adding fried onions, blue cheese crumbles, and ranch dressing!

What we send

- 1 lb pizza dough ²
- 1 yellow onion
- ½ lb broccoli
- 10 oz pkg grass-fed ground beef
- 2 oz shredded fontina ¹
- 1½ oz ranch dressing ^{3,1}
- ½ oz fried onions
- 1 oz blue cheese crumbles ¹

What you need

- unsalted butter ¹
- kosher salt & ground pepper
- olive oil
- all-purpose flour ²

Tools

- medium skillet
- rimmed baking sheet

Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1460kcal, Fat 75g, Carbs 126g, Protein 41g



1. Caramelize onions

Let **pizza dough** come to room temperature.

Halve and thinly slice **onion**. In a medium skillet, melt **2 tablespoons butter** over medium-high. Add onions and **a pinch of salt**. Cook, stirring frequently, until onions start to soften and turn translucent, 3-4 minutes. Lower heat to medium-low and continue cooking, stirring occasionally, until golden brown and caramelized, 10-15 minutes.



2. Broil broccoli

While **onions** are cooking, switch oven to broil with racks in the upper and lower thirds. Cut **half of the broccoli** into ½-inch pieces (save rest for own use). On a rimmed baking sheet, toss broccoli with **2 teaspoons oil** and season with **salt** and **pepper**. Broil on top rack until broccoli is deeply browned, 4-6 minutes (watch closely as broilers vary).



3. Cook beef

Transfer **broccoli** to a bowl (reserve baking sheet) and turn oven to 500°F. Once **onions** are done cooking, transfer to a bowl and wipe out skillet. Heat **1 tablespoon oil** over medium-high until lightly smoking. Add **beef** and cook, breaking meat up into smaller pieces, until well browned and cooked through, 4-5 minutes; drain excess oil, if desired. Season with **salt** and **pepper**.



4. Assemble pizza

Lightly **oil** reserved baking sheet. On a **floured** work surface, roll or stretch **dough** into a 12-inch circle. Carefully transfer dough to prepared baking sheet. Spread **onions** evenly over dough then top with **beef, broccoli, and fontina**. Drizzle lightly with **oil**.



5. Bake pizza

Bake **pizza** on bottom rack until bottom of crust is browned, rotating baking sheet halfway through, 15-20 minutes total.



6. Finish & serve

Transfer **pizza** to a cutting board. Drizzle **ranch dressing** over pizza and sprinkle with **fried onions** and **blue cheese**. Cut into wedges and serve. Enjoy!