

MARLEY SPOON



Family Big Batch: Sheet Pan Pepperoni Pizza

with Hot Honey, Caesar Salad & Skillet Cookie



1,5h



2 Servings

We're feeling very confident about this pizza party that we've planned for you. A sheet pan pizza keeps things simple with a timeless combo of marinara, mozzarella, Parmesan, and pepperoni. We add a touch of flair to the finished pie by drizzling it with hot honey for a sweet kick. A classic Caesar salad with crunchy panko breadcrumbs is the perfect side dish, while a giant chocolate skillet cookie is the ideal finish.

What we send

- 1 lb pizza dough ¹
- 36 oz tub chocolate chip cookie dough ^{1,6,7}
- garlic
- 1 oz panko ¹
- 2 (3¾ oz) mozzarella ⁷
- ¾ oz Parmesan ⁷
- 8 oz marinara sauce
- 3 oz pepperoni
- 1 romaine heart
- 2 oz Caesar dressing ^{3,4,6,7}
- ½ oz Mike's Hot Honey

What you need

- olive oil
- kosher salt & ground pepper

Tools

- 9x12-inch rimmed baking sheet or baking dish
- nonstick cooking spray
- medium ovenproof skillet
- medium skillet
- box grater

Cooking tip

Allow cookie dough to come to room temperature for 1 hour before pressing into skillet.

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

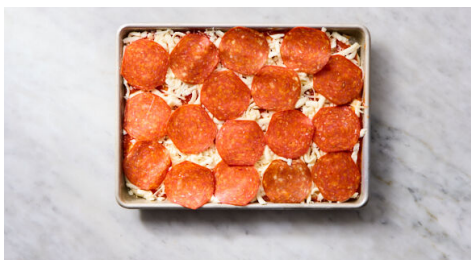
Calories 710kcal, Fat 33g, Carbs 67g, Protein 28g



1. Prep dough

Preheat oven to 500°F with racks in the center and lowest positions. Spray a 9x12-inch rimmed baking sheet or baking dish with nonstick spray; drizzle in **2 tablespoons oil**.

Transfer **pizza dough** to prepared pan; turn to coat in **oil**. Spread dough into a rectangular shape that fills up most of baking sheet (it will not completely fill pan).



4. Assemble pizza

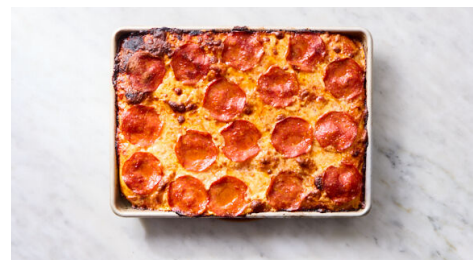
Cover **dough** and rest until slightly puffed, about 30 minutes.

Coarsely grate **mozzarella**. Finely grate **Parmesan**, if necessary. Spread **marinara sauce** over **dough**, going right up to edges of pan. Sprinkle **mozzarella** over top, going right up to edges. Sprinkle with **half of the Parmesan**. Distribute **half of the pepperoni** evenly over **pizza** (save rest for own use).



2. Prep cookie

Cover **pizza dough** and rest for 30 minutes. Meanwhile, **grease** a medium ovenproof skillet with nonstick spray. Press **half of the cookie dough** into prepared skillet. Refrigerate until ready to bake. Crush **1 large garlic clove**. In a medium skillet, combine garlic and **2 tablespoons oil**. Cook over medium-high heat until garlic is lightly browned, 2-3 minutes; discard garlic.



5. Bake pizza

Bake **pizza** on bottom rack until **cheese** is bubbling and bottom of pizza is deeply browned (check by lifting with a thin spatula), 15-20 minutes. Remove pizza; lower oven temperature to 350°F.

Separate **lettuce leaves**, tearing any large leaves in half. In a large bowl, combine **lettuce, panko, Caesar dressing**, and **remaining grated Parmesan**.



3. Toast bread crumbs

Add **panko** to skillet with **garlic oil**; cook, stirring frequently, until golden-brown and crisp, 2-4 minutes. Season with **salt**; transfer to a plate.

Continue stretching **pizza dough** to fill baking sheet. Stretch dough into the corners of pan by pressing out from the center, lifting each corner, and stretching it beyond the edge of the pan (dough should spring back to fill corners).



6. Finish & serve

Toss **salad**; transfer to a serving plate. Use a stiff metal spatula to release **pizza** from sides of pan. Transfer **pizza** to a cutting board; drizzle over **hot honey**. Cut **pizza** into slices; serve with **salad** alongside.

Bake **skillet cookie** on center rack until golden brown and edges are set, 20-25 minutes. Remove from oven and cool for 5 minutes before serving warm. Enjoy!