

DINNERLY



Family Big Batch: Sheet Pan Pepperoni Pizza

with Caesar Salad & M&M'S® Skillet Cookie



1,5h



2 Servings

It's a pizza party! And at this pizza party we're dialing up the fun with a classic sheet pan pepperoni 'za (this is what the cool kids say, right?) AND an M&M'S®-packed skillet cookie (basically another pizza). So call up your friends and grab a slice, then when it's time for dessert, grab another. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 1 lb pizza dough ¹
- 36 oz tub M&M'S® cookie dough ^{1,6,7}
- 1 oz panko ¹
- 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}

WHAT YOU NEED

- nonstick cooking spray
- olive oil
- kosher salt & ground pepper

TOOLS

- 9x12-inch rimmed baking sheet or baking dish
- medium ovenproof skillet
- small skillet
- box grater

COOKING TIP

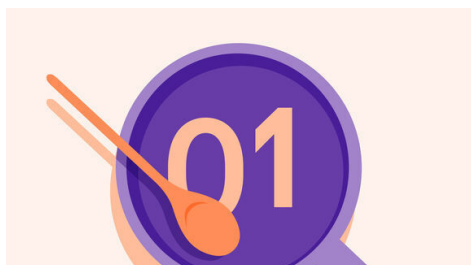
Allow cookie dough to come to room temperature for 1 hour before pressing into skillet.

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

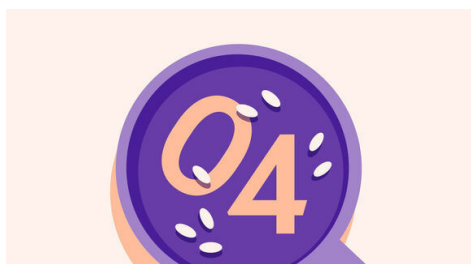
Calories 620kcal, Fat 27g, Carbs 63g, Protein 22g



1. Prep dough

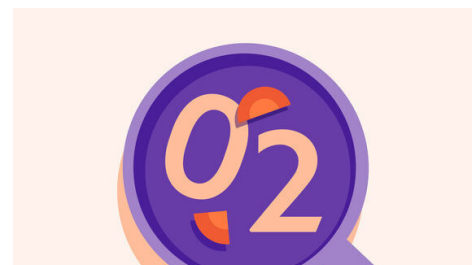
Preheat oven to 500°F with racks in the center and lowest positions. Spray a 9x12-inch rimmed baking sheet or baking dish with nonstick spray; drizzle in **2 tablespoons oil**.

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). Cover and rest for 30 minutes.



4. Assemble pizza

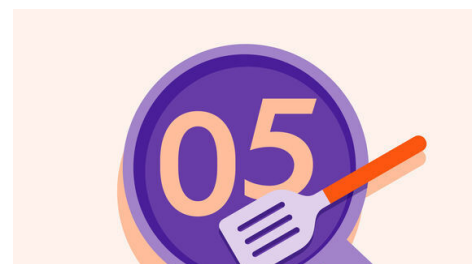
Coarsely grate **mozzarella**. Finely grate **Parmesan**, if necessary. Spread **marinara sauce** over **dough**, going right up to edges of pan. Sprinkle **mozzarella** over top, going right up to edges. Sprinkle with **half of the Parmesan**. Distribute **half of the pepperoni** evenly over **pizza**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



2. Toast breadcrumbs

Meanwhile, **grease** a medium ovenproof skillet with nonstick spray. Press **half of the cookie dough** (save rest for own use) into prepared skillet. Refrigerate until ready to bake.

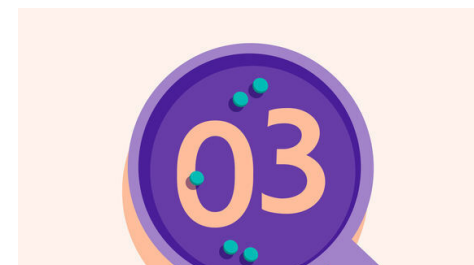
Heat **2 tablespoons oil** in a small skillet over medium-high. Add **panko** and cook, stirring frequently, until golden-brown and crisp, 2–4 minutes. Season with **salt** and **pepper**; transfer to a plate.



5. Bake pizza

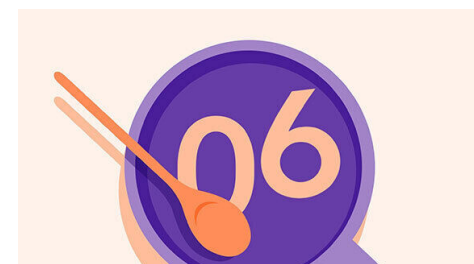
Bake **pizza** on bottom rack until **cheese** is bubbling and bottom of pizza is deeply browned (check by lifting with a thin spatula), 15–20 minutes. Remove pizza; lower oven temperature to 350°F.

Separate **lettuce leaves**; tear any large leaves in half. To a large bowl, add **lettuce**, **panko**, **Caesar dressing**, and **remaining Parmesan**.



3. Stretch dough

Continue stretching **dough** to fill up remainder of 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). Cover and rest until slightly puffed, about 30 minutes.



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; cut into slices. Serve with **salad**.

Bake **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!