

# DINNERLY



## Tray Bake: Detroit Style Four Cheese Pizza

with Pepperoni



30-40min



2 Servings

If you can't hop on a plane to Detroit, this is the next best thing. Detroit-style means a rectangular pan pizza with a thick, crispy crust. This recipe couldn't be easier—just press the pizza dough into the provided tray, top with a decadent blend of cheddar-jack, fontina, and Parmesan, finish with sauce and pepperoni, and pop that baby in the oven. We've got you covered!

## WHAT WE SEND

- aluminum foil tray
- 1 lb pizza dough <sup>1</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 8 oz marinara sauce
- 3 oz pepperoni

## WHAT YOU NEED

- olive oil

## TOOLS

- pizza stone or rimmed baking sheet
- nonstick cooking spray

## COOKING TIP

Before starting recipe, allow dough to come to room temperature for 1 hour.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1070kcal, Fat 51g, Carbs 105g, Protein 49g



### 1. Prep dough

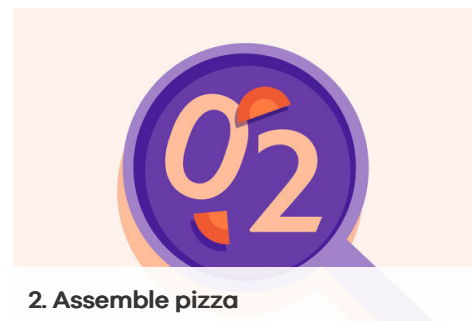
Preheat oven to 500°F with a pizza stone or baking sheet set on a rack in the lowest position. Grease aluminum baking tray with nonstick spray; add **2 tablespoons oil**.

Transfer **pizza dough** to baking tray and turn to coat in **oil**. Press down on dough and using fingertips, spread it toward the edges of tray (it's okay if dough doesn't make it all the way to edges).



### 4. Optional: crispier bottom

If bottom of pizza is not as browned or crisp as desired, place pizza in a large nonstick skillet set over medium heat. Cook, rotating pizza often, until bottom is browned to your desired color, 1–3 minutes.



### 2. Assemble pizza

Cover **dough** and rest for 10 minutes. Grate **Parmesan**, if necessary.

Uncover **dough** and press into corners of tray (if dough springs back, rest covered for another 10 minutes, then try again). Combine **cheddar-jack, fontina, and Parm**; sprinkle evenly over dough to edges of tray. Spoon **half the sauce** over surface in 2 even rows down length of tray. Top with **half the pepperoni**.



### 5. ...

What were you expecting, more steps?



### 3. Bake

Bake **pizza** on pizza stone or rimmed baking sheet on lowest rack until edges are deeply browned and **cheese** is bubbly and browned in spots, 15–18 minutes.

Run a thin metal spatula or small knife around edges of tray to loosen **pizza**. Using spatula, slide pizza onto cutting board. Cut **pepperoni pizza** and serve. Enjoy!



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!