

DINNERLY



Chili Cheese Pizza with Bacon & Pickled Jalapeños



40-50min



2 Servings

Anything can be pizza if you put your mind to it. We took everything we love about a chili cheese dog (complete with pickled jalapeños for a little kick) and simply swapped the dog for bacon and the bun for our ready-to-bake pizza dough. We've got you covered!

WHAT WE SEND

- 2 scallions
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- 4 oz pkg thick-cut bacon
- 1 lb pizza dough ¹
- 2 oz pickled jalapeños
- 2 (2 oz) shredded cheddar-jack blend ²
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- large (12-inch) ovenproof skillet (preferably cast-iron)
- medium skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

ALLERGENS

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

NUTRITION PER SERVING

Calories 1550kcal, Fat 77g, Carbs 117g, Protein 64g



1. Prep ingredients

Preheat oven to 500°F with a large (12-inch) ovenproof skillet (preferably cast-iron) on a rack in the upper third.

Trim **scallions**; thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**.

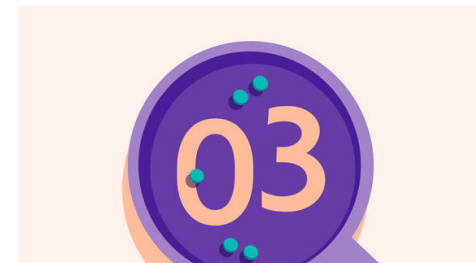
Cut **bacon** into ¼-inch pieces and place in a medium skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes.



2. Cook beef

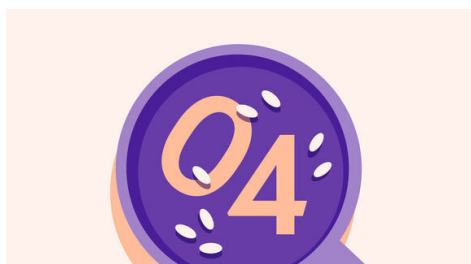
Transfer **bacon** to a paper towel-lined plate with a slotted spoon. Transfer **1 tablespoon bacon fat** to a heatproof bowl; discard remaining.

Add **beef** to same skillet; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned in spots, 3–5 minutes. Add **scallion whites** and **light greens**, **chopped garlic**, and **Tex-Mex spice**.



3. Simmer chili

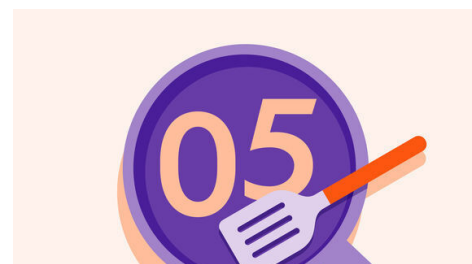
Cook, stirring frequently, until **scallions** are fragrant, about 1 minute. Add **2 tablespoons tomato paste** and **1 teaspoon flour**. Reduce heat to medium and cook, stirring frequently, until paste has slightly darkened, 2–3 minutes. Add **1½ cups water**; bring to a boil. Simmer over medium heat until slightly thickened, 10–15 minutes. Season to taste with **salt** and **pepper**.



4. Assemble pizza

On a **floured** work surface, roll or stretch **dough** into a 12-inch circle.

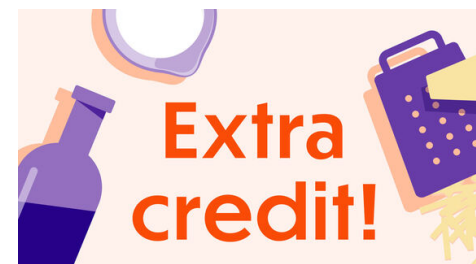
Add **reserved bacon fat** to preheated skillet; using tongs, coat bottom and sides with a paper towel. Add dough, adjusting as necessary to fill bottom of skillet. Spread **chili** over top, leaving a ½-inch border. Top with **bacon** and **jalapeños**. Scatter **cheese** all over, up to the rim of skillet.



5. Bake & serve

Bake on upper oven rack until **crust** is well browned and **cheese** is bubbly and starting to brown, 12–15 minutes. Check underside of **pizza** with a spatula; if bottom is not as browned or crispy as desired, cook on stovetop over medium heat until crisp, 1–3 minutes.

Transfer **chili cheese pizza** to cutting board. Sprinkle with **scallion dark greens** and cut into slices. Enjoy!



6. Pro tip: pizza dough!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**