

DINNERLY



Jalapeño Popper Skillet Pizza with Chicken

Father's Day Dinner!



30-40min



2 Servings

Treat Dad with a meal he deserves—AKA a meal fit for a king. We're turning our favorite cheesy, creamy, spicy app into a full on pizza. And not just any pizza, but a loaded chicken pizza with garlic white sauce. Sounds indulgent? Sure, but Father's Day only comes around once a year! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- 1 oz cream cheese ¹
- 1 oz sour cream ¹
- ¼ oz granulated garlic
- ½ lb pkg ready to heat chicken
- 2 oz pickled jalapeños
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- olive oil
- butter ¹
- all-purpose flour ²
- ½ cup milk ¹
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet (preferably cast-iron)
- small saucepan

COOKING TIP

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 1170kcal, Fat 53g, Carbs 117g, Protein 38g



1. Prep dough

Preheat oven to 500°F with racks in the top and bottom position.

Grease a medium ovenproof skillet (preferable cast-iron) with **3 tablespoons oil**. Add **dough** and turn to evenly coat. Cover with a kitchen towel; set aside to come to room temperature until step 4 (see step 6).



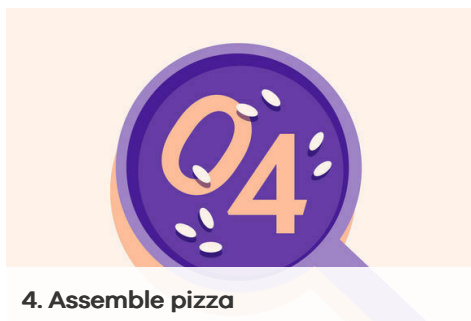
2. Start garlic white sauce

In a small saucepan, melt **1 tablespoon butter** over medium heat. Add **1 tablespoon flour**; cook, whisking occasionally, 1 minute. Slowly whisk in **½ cup milk**. Bring to a boil over medium-high heat, whisking constantly, until no lumps remain. Simmer on medium-low heat, 1–2 minutes.



3. Finish sauce

To same saucepan, whisk in **cream cheese**, **sour cream**, and **1 teaspoon granulated garlic**; season to taste with **salt** and **pepper**.



4. Assemble pizza

Press **dough** to edges of skillet, then top with **garlic white sauce**, spreading to very edge with a spoon.

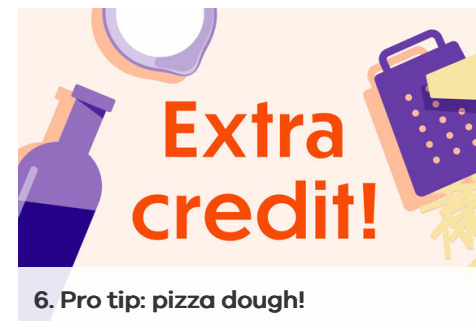
Pat **chicken** dry; use fingers or two forks to break into bite-sized pieces. Spread chicken and **jalapeños** in an even layer over dough. Evenly scatter **cheese** all over top.



5. Bake pizza & serve

Bake **pizza** on bottom oven rack until top is lightly browned and bottom is golden-brown and crisp (carefully check with a thin metal spatula), 14–17 minutes. Switch oven to broil. Transfer skillet to top oven rack and broil until bubbling and golden-brown in spots, 2–3 minutes.

Let **jalapeño popper skillet pizza** rest at least 10 minutes before serving. Enjoy!



6. Pro tip: pizza dough!

Letting your dough to 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.