

# DINNERLY

## Premium Summer Grilled Pizzas:

Tomato-Pesto & Prosciutto-Peach



40-50min



2 Servings

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 6 oz grape tomatoes
- 2 oz basil pesto <sup>7</sup>
- 2 (3¾ oz) mozzarella <sup>7</sup>
- 2 oz prosciutto
- 1 peach
- 3 oz arugula
- ¾ oz Parmesan <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- all-purpose flour (for dusting) <sup>1</sup>

## TOOLS

- rimmed baking sheet
- grill
- microplane or grater

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 0kcal



### 1. Broil tomatoes

Preheat grill with half the burners set to high and half off. Preheat broiler with a rack in the top position. Set aside **doughs** to come to room temperature.

Cut tomatoes in half. On a rimmed baking sheet, toss tomatoes with 1 tablespoon oil; season with salt and pepper. Broil until tomatoes are blistered and softened, 3–5 minutes.



### 2. Prep ingredients

Halve peach; discard pit. Brush grill grates with oil. Grill peach halves, cut side down, over hot side of grill until charred and softened, 3–4 minutes. Transfer to a plate, cool, then cut into ½-inch pieces.

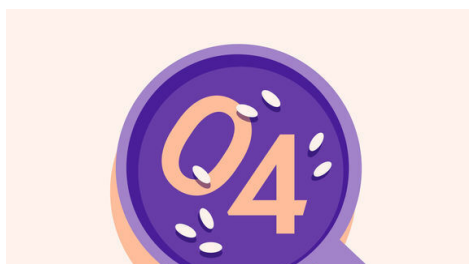
Tear **mozzarella** into bite-sized pieces. Divide dough in half. On a **lightly floured** work surface, roll or stretch **each dough piece** into a 10–12-inch circle or oval.



### 3. Grill dough

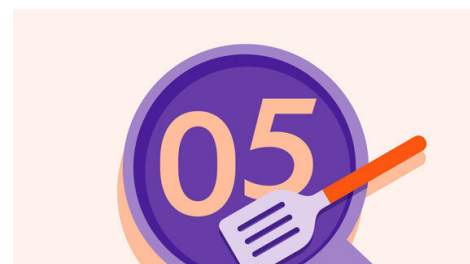
Brush both sides of dough with oil. Working one at a time, carefully transfer dough to hot side of grill. Cook until bottom is browned and lightly charred in spots, rotating occasionally after 30 seconds, 1–2 minutes per side. Transfer **crust** to a rimmed baking sheet; stack crusts on top of each other.

When ready to add toppings, transfer crusts to a pizza peel or overturned baking sheet.



### 4. Cook tomato pizza




For **tomato pizza**, arrange **tomatoes**, **\_\_** **and \_\_half of the mozzarella** over **crust**. Finely grate over a layer of Parmesan. Transfer pizza to cooler side of grill. Cover and cook until bottom is well browned and mozzarella is melted, checking bottom and rotating frequently to prevent burning, 3–5 minutes. Transfer to cutting board; dollop with **pesto**.



### 5. Cook peach pizza

For **peach pizza**, finely grate a layer of Parmesan over crust. Arrange **\_\_remaining mozzarella** and chopped peaches over crust. Grill using instructions in step 5.

Dress a handful of arugula with vinegar and oil to taste. Tear half the prosciutto into bite sized pieces. Top pizza with arugula and prosciutto.

Grate **remaining Parmesan** over both pizzas before serving. Enjoy!  
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**



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