

# DINNERLY



## Cheesy Meatball French Bread Pizza with Bell Pepper & Marinara Sauce



ca. 20min



2 Servings

We're not afraid to admit that pizza dough is the glue that holds our life together. But we're also not afraid to mix it up a bit with our second favorite pizza base—French bread! It doesn't get any easier than the magical formula of bread + sauce + cheese. Meatballs and bell peppers, lightly broiled, provide perfect crunch. We've got you covered!

## WHAT WE SEND

- 2 (3¾ oz) mozzarella <sup>3</sup>
- 1 green bell pepper
- ½ lb pkg ready to heat beef meatballs <sup>1,2,3,4</sup>
- 8 oz marinara sauce
- 2 baguettes <sup>2</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- box grater
- small saucepan (or microwave)
- rimmed baking sheet

## ALLERGENS

Egg (1), Wheat (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 990kcal, Fat 42g, Carbs 99g, Protein 55g

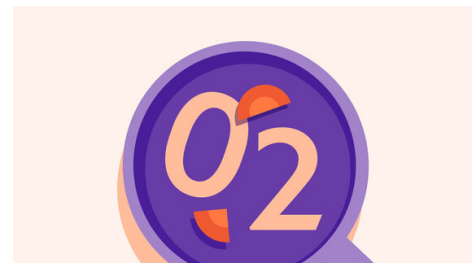


### 1. Prep ingredients

Preheat broiler with a rack in the top position.

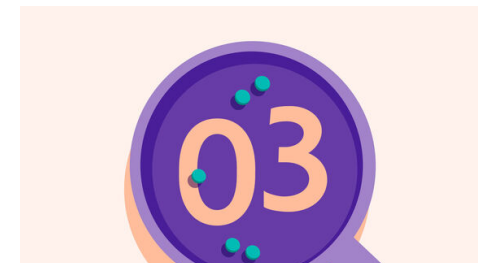
Grate **mozzarella** on large holes of a box grater. Halve **bell pepper**, discard stem and seeds, then thinly slice. Cut longest strips in half. Cut **meatballs** into ½-inch pieces.

Heat **marinara sauce** in a small saucepan over medium-high until warmed through (or warm in the microwave).



### 2. Toast bread

Split **bread** and place cut-side up on a rimmed baking sheet. Broil on top oven rack until lightly toasted, about 1 minute (watch closely as broilers vary). Drizzle with **oil** and season with **salt** and **pepper**.



### 3. Broil & serve

Top **bread** with **marinara**, **meatball pieces**, **mozzarella**, and **peppers**. Broil on top oven rack until cheese is melted and browned in spots, about 2 minutes.

Serve **French bread pizza**. Enjoy!



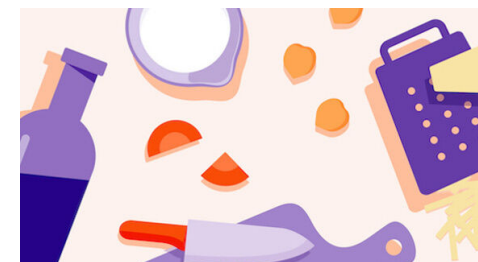
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!