

DINNERLY



Summer Luxe! Grilled Pizzas Two Ways!

Tomato-Mozzarella & Prosciutto-Peach



40-50min



2 Servings

You don't need a pizza oven to get killer summer pizzas on the table in a snap. Fire up the grill and show us what you got! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- ¾ oz Parmesan ²
- 1 pkg grape tomatoes
- 1 peach
- 2 (3¾ oz) mozzarella ²
- 2 oz basil pesto ²
- 1 bag arugula
- 2 oz prosciutto

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour (for dusting) ¹
- white wine vinegar (or red wine vinegar) ³

TOOLS

- grill
- 2 rimmed baking sheets
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

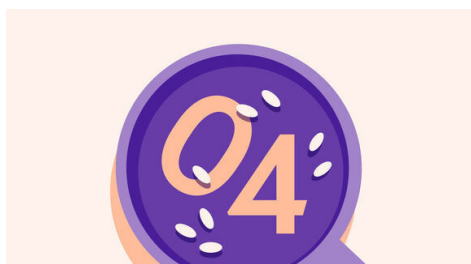
Calories 1150kcal, Fat 50g, Carbs 119g, Protein 59g



1. Broil tomatoes

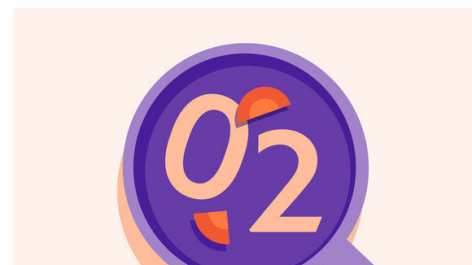
Preheat grill with half of the burners set to high and half off. Preheat broiler with a rack in the top position. Set aside **dough** to come to room temperature. Finely grate **Parmesan**, if necessary.

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.



4. Cook tomato pizza

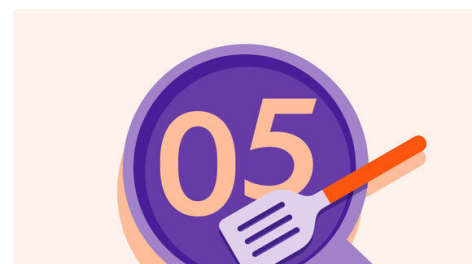
For **tomato pizza**, arrange **tomatoes** and **half of the mozzarella** over **crust**. Sprinkle a layer of **Parmesan** over top. Transfer pizza to cooler side of grill. Cover and cook until bottom is well browned and mozzarella is melted, checking bottom and rotating frequently to prevent burning, 3–5 minutes. Transfer to cutting board.



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, 3–4 minutes. Transfer to a plate. Once cool, cut into ½-inch pieces.

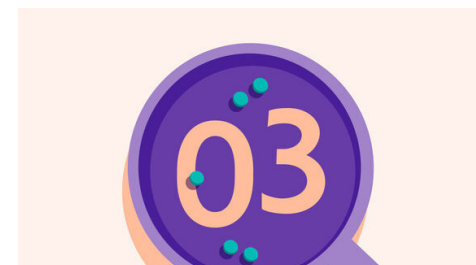
Tear **mozzarella** into bite-sized pieces. Divide **dough** in half. On a **lightly floured** work surface, roll or stretch **each dough piece** into a 10–12-inch circle or oval.



5. Cook peach pizza

For **peach pizza**, sprinkle a layer of **Parmesan** over **crust**. Arrange **remaining mozzarella** and **chopped peaches** on top. Grill using step 4 instructions.

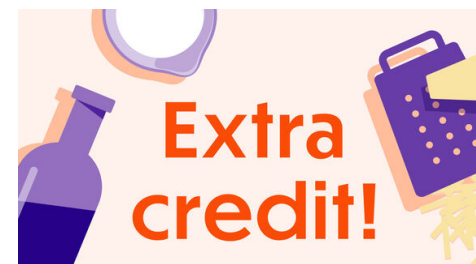
Dress **arugula** with **vinegar** and **oil** to taste. Tear **prosciutto** into bite-sized pieces. Top pizza with **arugula** and **prosciutto**. Finish pizzas with **pesto** and **remaining Parmesan**. Enjoy!



3. Grill dough

Brush **both sides of dough** with **oil**. 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 baking sheet; stack crusts on top of each other.

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



6. Check us out!

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