

DINNERLY



Detroit Style Four Cheese Pizza with Pepperoni



30-40min



2 Servings

If you can't hop on a plane to Detroit, this is the next best thing. Detroit-style means a rectangular pan pizza with a thick, crispy crust. This recipe couldn't be easier—just press the pizza dough into the provided tray, top with a decadent blend of cheddar-jack, fontina, and Parmesan, finish with sauce and pepperoni, and pop that baby in the oven. We've got you covered!

WHAT WE SEND

- aluminum foil tray
- 1 lb pizza dough ²
- 2 oz shredded cheddar-jack blend ¹
- 2 oz shredded fontina ¹
- $\frac{3}{4}$ oz Parmesan ¹
- 8 oz marinara sauce
- 3 oz pepperoni

WHAT YOU NEED

- olive oil

TOOLS

- pizza stone or rimmed baking sheet
- nonstick cooking spray

COOKING TIP

Before starting recipe, allow dough to come to room temperature for 1 hour.

ALLERGENS

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

NUTRITION PER SERVING

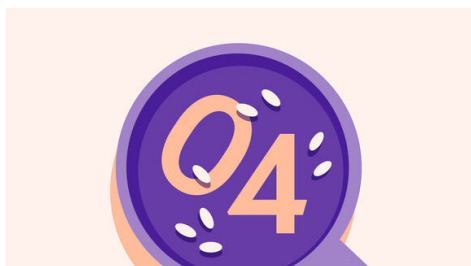
Calories 1060kcal, Fat 51g, Carbs 106g, Protein 49g



1. Prep dough

Preheat oven to 500°F with a pizza stone or baking sheet set on a rack in the lowest position. Grease aluminum baking tray with nonstick spray; add **2 tablespoons oil**.

Transfer **pizza dough** to baking tray and turn to coat in **oil**. Press down on dough and using fingertips, spread it toward the edges of tray (it's okay if dough doesn't make it all the way to edges).



4. Optional: crispier bottom

If bottom of pizza is not as browned or crisp as desired, place pizza in a large nonstick skillet set over medium heat. Cook, rotating pizza often, until bottom is browned to your desired color, 1–3 minutes.



2. Assemble pizza

Cover **dough** and rest for 10 minutes.

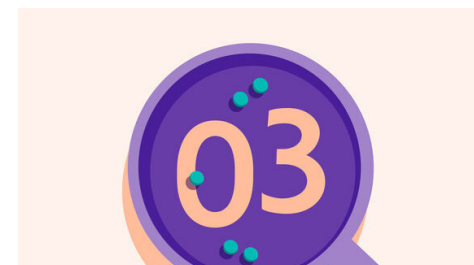
Uncover **dough** and press into corners of tray (if dough springs back, rest covered for another 10 minutes, then try again).

Combine **cheddar-jack**, **fontina**, and **Parmesan**; sprinkle evenly over dough to edges of tray. Spoon **half of the sauce** over surface in 2 even rows down length of tray. Top with **half of the pepperoni**.



5. ...

What were you expecting, more steps?



3. Bake

Bake **pizza** on pizza stone or rimmed baking sheet on lowest rack until edges are deeply browned and **cheese** is bubbly and browned in spots, 15–18 minutes.

Run a thin metal spatula or small knife around edges of tray to loosen **pizza**. Using spatula, slide pizza onto cutting board. Cut **pepperoni pizza** and serve. Enjoy!



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!