

DINNERLY



Family Friendly! Hawaiian Pan Pizza with Romaine Salad & Balsamic Vinaigrette



1,5h



2 Servings

We're surfing the nostalgia wave with this guilty pleasure pizza combo. Give your rolling pin a break by stretching the dough to fill a baking sheet, ensuring perfectly crispy edges. Cover with marinara, heaps of cheese, bacon, pineapple, and onion for an irresistibly sweet and savory mix of flavors. While the pizza bakes, whip up a simple romaine salad to serve alongside. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 1 lb pizza dough ²
- 4 oz pkg thick-cut bacon
- 4 oz pineapple cup
- 1 red onion
- 4 oz grape tomatoes
- 1 romaine heart
- 8 oz marinara sauce
- 2 (2 oz) shredded fontina ¹
- 1 pkt balsamic vinaigrette

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

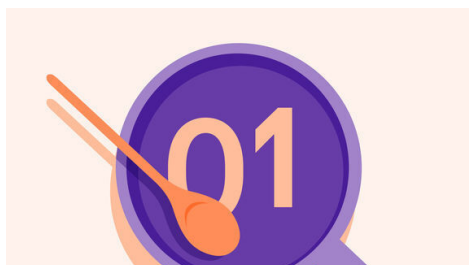
- 9x12-inch rimmed baking sheet or baking dish
- nonstick cooking spray

ALLERGENS

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

NUTRITION PER SERVING

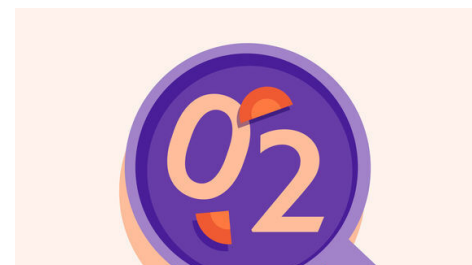
Calories 650kcal, Fat 30g, Carbs 67g, Protein 30g



1. Prep dough

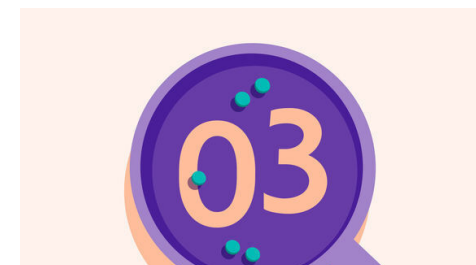
Preheat oven to 500°F with a rack in the lowest position. Spray a 9x12-inch rimmed baking sheet or baking dish with nonstick spray; drizzle in **2 tablespoons oil**.

Transfer **dough** to prepared pan; turn to coat in **oil**. Spread dough into a rectangular shape that fills up most of baking sheet (it will not completely fill pan). Cover and rest for 30 minutes.



2. Stretch dough

Continue stretching **dough** to fill up remainder of baking sheet. Stretch dough into the corners of pan by pressing out from the center, lifting each corner, and stretching it beyond the edge of the pan (dough should spring back to fill corners). Cover and rest until dough is slightly puffed, about 30 minutes.

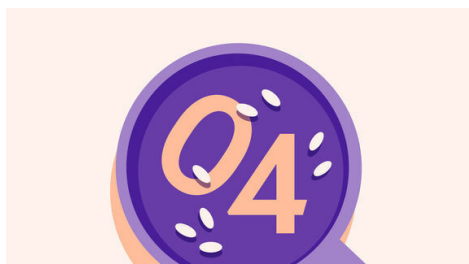


3. Prep ingredients

Meanwhile, cut **bacon** into ½-inch thick pieces. Cut **pineapple** into ½-inch pieces.

Thinly slice **half of the onion** (save rest for own use). Cut **tomatoes** in half.

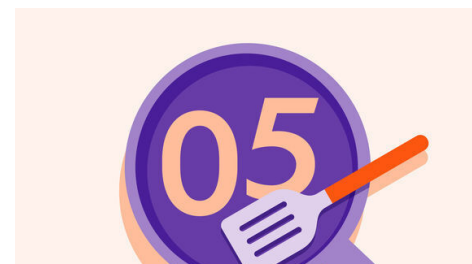
Halve **lettuce** lengthwise, then cut crosswise into ¾-inch pieces, discarding stem.



4. Top pizza

In a large bowl, combine **lettuce, tomatoes, and half of the sliced onion**; refrigerate until ready to serve.

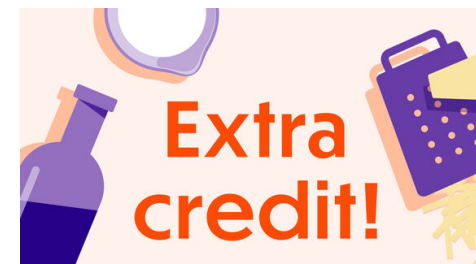
Spread **marinara sauce** over **dough**, going right up to edges of pan. Sprinkle **cheese** over top, going right up to edges. Distribute **bacon, pineapple, and remaining sliced onion** evenly over pizza.



5. Bake & serve

Bake **pizza** on bottom rack until **cheese** is bubbling and bottom of pizza is deeply browned (check by lifting with a thin spatula), 15–20 minutes.

Toss **salad** with **vinaigrette**; season to taste with **salt** and **pepper**. Use a stiff metal spatula to release pizza from sides of pan. Transfer **pizza** to a cutting board; cut into slices. Enjoy!



6. Bring the heat!

If you're like us and love a little spice, sprinkle some red pepper flakes over your pizza for some kick!