

DINNERLY



You've Got A Pizza My ♥ with Pink Sauce & Fresh Basil

 35min  2 Servings

"Take another little pizza my heart now, baby" is how we think the song really went. Just wait, you'll be singing it all week after you whip up this romantic pizza. Turn up that volume, dust off that apron, and get saucy with it. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 3¼ oz mozzarella ⁷
- 3 oz mascarpone ⁷
- 6 oz tomato paste
- ¾ oz Parmesan ⁷
- ¼ oz fresh basil
- 1 pkt crushed red pepper

WHAT YOU NEED

- olive oil
- garlic
- sugar
- butter ⁷
- all-purpose flour, for sprinkling ¹
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

ALLERGENS

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

NUTRITION PER SERVING

Calories 1280kcal, Fat 78g, Carbs 116g, Proteins 21g



1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Generously **oil** a rimmed baking sheet.

Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature until step 3. Tear **mozzarella** into 1-inch pieces. Finely grate **2 teaspoons garlic**.

In a small bowl, whisk together **mascarpone**, **¼ cup water**, and **¼ teaspoon sugar** until very smooth.



4. Assemble & bake

In a small bowl, stir to combine **remaining grated garlic**, **2 tablespoons oil**, **a generous pinch of salt**, and **a few grinds of pepper**. Brush a 1-inch border around edges of **dough**. Spread **pink sauce** over dough, leaving a ¾-inch border around edges. Scatter **mozzarella** evenly over top.

Bake on lower oven rack until crust is light golden-brown and cooked through, about 10–20 minutes.



2. Make sauce

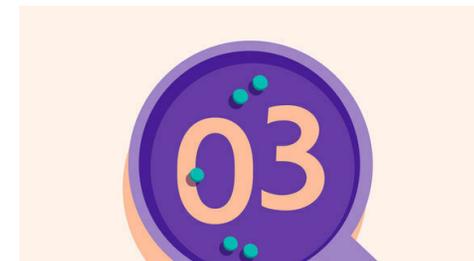
Melt **2 tablespoons butter** in a medium nonstick skillet over medium. Add **3 tablespoons tomato paste** and **1 teaspoon of the grated garlic**; cook, stirring often, until tomato paste darkens in color, 3–5 minutes. Add **¼ cup water**; cook, stirring constantly, until almost evaporated, 1–2 minutes. Add **mascarpone mixture**; whisk until slightly thickened, 2–3 minutes. Season to taste.



5. Finish & serve

While **pizza** bakes, finely grate **Parmesan**. Remove **basil leaves** from stems, tearing in half if large; discard stems.

Serve **heart pizza** with **basil leaves**, **Parmesan**, and **crushed red pepper flakes** sprinkled over top. Enjoy!



3. Stretch dough

On a **floured** work surface, roll or stretch **dough** into a heart shape, about 9x12-inches. If dough springs back, let rest 5–10 minutes, and try again. Use scissors to cut out a more defined heart shape, if desired. Carefully transfer to prepared baking sheet.



6. Pizza dough hack!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.