

DINNERLY



Garlic Butter Pizza Bites with Marinara:

Wow your crowd with this tailgate touchdown!



30-40min



2 Servings

Did you know if you look into the Dinnerly app and say "Appy Hour" 3-times fast, then this cheesy, garlicky appetizer of your dreams will appear? Okay, it probably won't happen that way, but we do believe in miracles. We've got you covered! (2 person serves 4; 4 person plan serves 8)

WHAT WE SEND

- garlic
- ¾ oz piece Parmesan ⁷
- 1 pkg mozzarella ⁷
- 1 lb pizza dough ¹
- 2 cans tomato sauce
- Italian seasoning

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium ovenproof skillet or baking dish
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 540kcal, Fat 22g, Carbs 68g, Protein 10g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Generously **oil** a medium ovenproof skillet or baking dish. Finely chop **5 teaspoons garlic**. Finely grate **Parmesan**, if necessary. Cut **mozzarella** into 16 equal-sized cubes. Cut **pizza dough** into 16 equal-sized pieces.



2. Shape & bake bites

Working one piece at a time, slightly stretch and flatten **dough**. Place **one piece of cheese** in the center and stretch dough to fully cover; tightly pinch seams shut. Roll into a ball; place in prepared skillet seam side down. Repeat with remaining dough, placing about ½-inch apart. Brush tops with **oil**. Bake **pizza bites** until cooked through and lightly golden, 25-30 minutes.



3. Make marinara sauce

Heat **2 teaspoons oil** and **1½ teaspoons of the chopped garlic** in a medium saucepan over medium. Cook until fragrant, about 1 minute. Add **all of the tomato sauce**, **¼ cup water**, **1 tablespoon grated Parmesan**, **1½ teaspoons Italian seasoning**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Bring to a simmer; cook, stirring occasionally, until slightly thickened, 5-6 minutes.



4. Make garlic butter

Microwave **3 tablespoons butter** in a microwave-safe bowl on high in 15-second increments until melted (watch closely). Add **remaining chopped garlic** and **½ teaspoon Italian seasoning**, stirring to combine. Season to taste with **salt** and **pepper**.



5. Finish & serve

Remove **pizza bites** from oven and brush tops with **garlic butter**. Sprinkle **remaining Parmesan** over top, then return to oven and bake until **cheese** is melted and golden, 2-3 minutes. Pour **marinara sauce** into a bowl and serve alongside **garlic butter pizza bites** for dipping. Enjoy!



6. Make it meaty!

Stuff these bites with crumbled bacon or pepperoni slices along with the cheese in step 2 for a meaty addition.