



## Sheet Pan Margherita Pizza

with Caesar Salad



30-40min



2 Servings

Everyone wants a piece of the pie—especially when it's grandma's pie! Grandma-style means rustic, not-so-perfectly square, just perfectly-delicious. With a quick tomato sauce with herby basil pesto, and lots of fresh mozzarella, it's just like nonnas! And the perfect side? A crisp Caesar salad tossed with creamy homemade dressing.



## What we send

- 1 lb pizza dough <sup>1</sup>
- garlic
- 14½ oz whole-peeled tomatoes
- 3¾ oz fresh mozzarella <sup>2</sup>
- 2 (¾ oz) Parmesan <sup>2</sup>
- 2 (1 oz) mayonnaise <sup>3,4</sup>
- 1 pkt Dijon mustard
- 1 romaine heart
- 2 oz basil pesto <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

## Tools

- fine-mesh sieve
- microplane or grater
- rimmed baking sheet

## Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

## Allergens

Wheat (1), Milk (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1160kcal, Fat 70g, Carbs 99g, Protein 25g



### 1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Set **dough** out at room temperature.

Finely chop **3 large garlic cloves**. Use kitchen shears to finely chop **tomatoes** in the can. Use a fine-mesh sieve to strain and discard tomato juice.

Thinly slice **mozzarella**. Finely grate **Parmesan**.



### 4. Assemble & bake pizza

Top **pizza dough** with sliced **mozzarella** and **¾ of the grated Parmesan**. Dollop **sauce** evenly over pizza. Drizzle with **oil**, and sprinkle with **salt** and **pepper**. Bake on lower oven rack until dough is browned and cheese is bubbling, 12-18 minutes (watch closely as ovens vary).



### 2. Make sauce

In a medium bowl, combine **tomatoes**, **1 tablespoon basil pesto**, **⅔ of the chopped garlic**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**.



### 5. Make Caesar salad

Meanwhile, in a medium bowl, whisk to combine **mayonnaise**, **Dijon mustard**, **remaining Parmesan and garlic**, **1 tablespoon water**, **¼ teaspoon salt**, and **several grinds of pepper**. Thinly slice **lettuce** down to stem end; discard stem. Add lettuce to bowl with dressing and toss to coat.



### 3. Prep dough

Generously **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** into a 10x14-inch rectangle. If dough springs back, cover and let sit 5-10 minutes to relax before rolling again. Dust off excess flour; carefully transfer to prepared baking sheet.



### 6. Finish & serve

Transfer **pizza** to a cutting board, drizzle with remaining pesto basil. Cut **pizza** into squares and serve with **Caesar salad** alongside. Enjoy!