

DINNERLY



Skillet Caprese Pizza with Pesto



20-30min



2 Servings

We took the iconic Caprese salad—tomatoes, mozzarella, and basil—and pizza-fied it for the win. Thanks to some delicious ready-made basil pesto, this pizza brings big flavor with little effort. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 3¼ oz mozzarella ²
- 2 plum tomatoes
- garlic
- 1 romaine heart
- 4 oz basil pesto ²

WHAT YOU NEED

- olive oil
- balsamic vinegar (or red wine vinegar)
- kosher salt & ground pepper

TOOLS

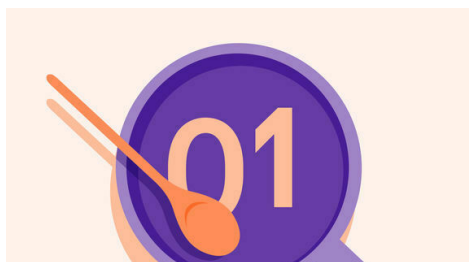
- medium (10") heavy skillet (preferably cast-iron)
- box grater or microplane

ALLERGENS

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

NUTRITION PER SERVING

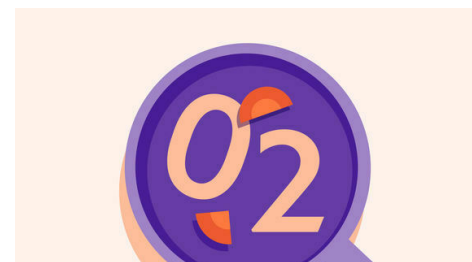
Calories 1090kcal, Fat 53g, Carbs 120g, Protein 18g



1. Prep dough

Preheat oven to 450°F with a rack in the center.

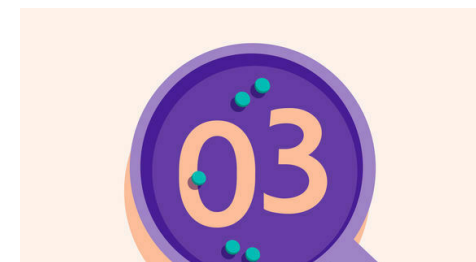
Lightly **oil** a medium heavy skillet (preferably cast-iron). Transfer **pizza dough** to skillet and set aside to come to room temperature until step 3 (dough should rise slightly and hold its shape when stretched: see our pro tip in step 6).



2. Prep toppings & dressing

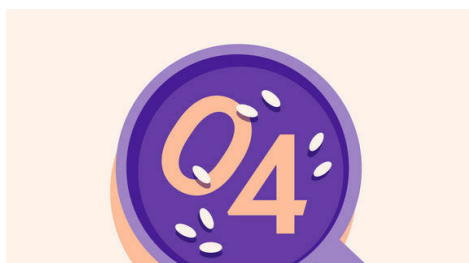
While **dough** rests, coarsely shred **mozzarella** on the large holes of a box grater. Thinly slice **tomatoes** into ¼-inch rounds. Finely chop ½ **teaspoon garlic**. Trim end from **lettuce**, then halve lengthwise into wedges.

In a medium bowl, stir to combine **chopped garlic, 2 tablespoons oil, 1 tablespoon vinegar, and a pinch each of salt and pepper**; set aside until step 5.



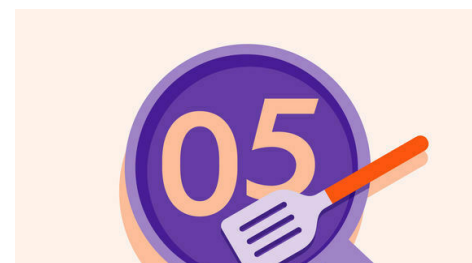
3. Assemble pizza

Once **dough** reaches room temperature, press to the edges of skillet and ½-inch up the sides. Evenly spread **pesto** over dough, then top with ¾ of the **tomatoes**, leaving a ½-inch border all around; season with **salt** and **pepper**. Sprinkle **mozzarella** over top.



4. Bake pizza

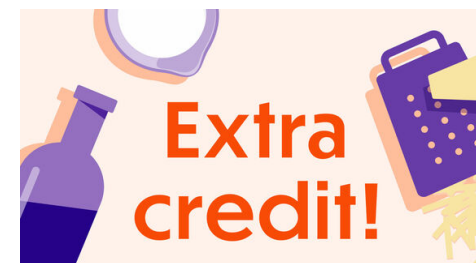
Bake **pizza** on center oven rack until **cheese** is melted and bubbling, and crust is golden, about 15 minutes.



5. Make salad & serve

While **pizza** bakes, finely chop **remaining tomato slices**; add to bowl with **dressing**, tossing to coat. Use a spatula to carefully slide **pizza** out of skillet onto a cutting board; let rest 5 minutes. Spoon **tomato mixture** over **lettuce wedges**. Cut **pizza** into slices, if desired.

Serve **Caprese pizza** with **salad** alongside. Enjoy!



6. Pro tip: Pizza Dough!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5-10 minutes before rolling again.