

DINNERLY



Veggie Pizza Supreme

with Zucchini & Sun-Dried Tomatoes



30-40min



2 Servings

We've perfected the art of eating all our veggies. Because everything is more fun on a flatbread. Zucchini, Kalamata olives, sun-dried tomatoes, and mozzarella. What's not to like. Now the hard part? Sharing. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 zucchini
- 3¾ oz mozzarella ⁷
- 1 oz Kalamata olives
- 2 oz sun-dried tomatoes ¹⁷
- 1 red onion

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- rimmed baking sheet
- box grater
- large skillet

COOKING TIP

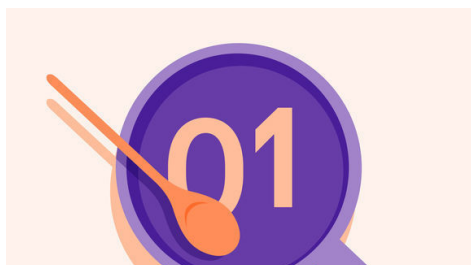
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 25g, Carbs 131g, Protein 39g

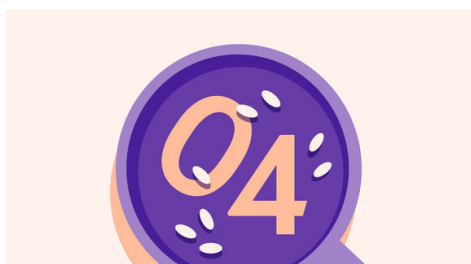


1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Place **dough** on a lightly **oiled** rimmed baking sheet and set aside to come to room temperature (see cooking tip!).

Trim ends from **zucchini**, then thinly slice crosswise into ¼-inch thick rounds. Halve and cut **onion** into ¼-inch slices.

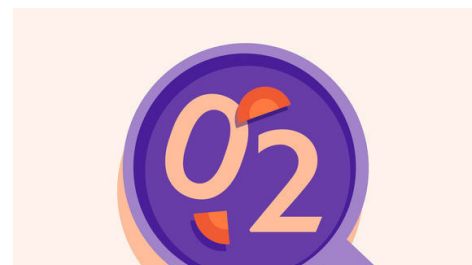
Coarsely shred **mozzarella** on the large holes of a box grater.



4. Assemble & bake

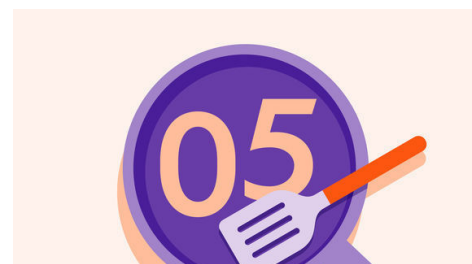
Top **dough** with **zucchini**, **onions**, and **mozzarella**. Bake on lower oven rack until cheese is bubbling, 8–10 minutes (watch closely as ovens vary).

Remove from oven and sprinkle **all of the sun-dried tomatoes** over top. Bake on lower oven rack until **crust** is golden-brown, about 5 minutes more (watch closely).



2. Cook zucchini & onions

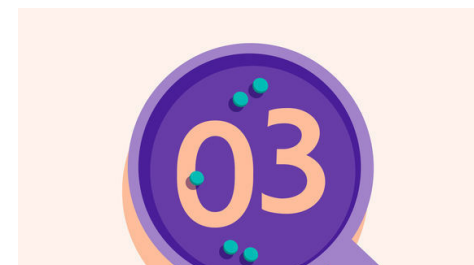
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **onions** and cook, stirring occasionally, until slightly softened, about 3 minutes. Add **zucchini** and cook, stirring occasionally, until zucchini is softened and onions are well browned, about 5 minutes. Season to taste with **salt** and **pepper**.



5. Slice olives & serve

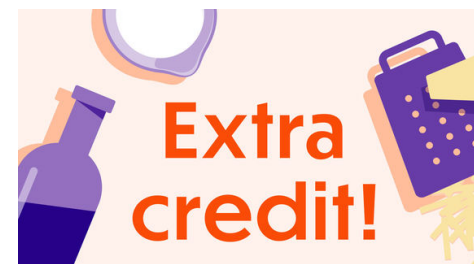
While **flatbread** bakes, thinly slice **olives**.

Transfer **veggie flatbread** to a cutting board and sprinkle **olives** over top. Cut into wedges and serve. Enjoy!



3. Stretch dough

While **veggies** cook, on a lightly **floured** work surface, roll or stretch **dough** into an 8x12-inch rectangle. If dough springs back, let sit 5–10 minutes and try again. Carefully transfer to baking sheet.



6. Make it picky-eater proof

If someone at the table doesn't like one of these ingredients, top the flatbread as you please. Make it half veggie and half plain cheese, add crumbled sausage, or whatever you like!